

Kveik Pale Ale (All Grain)

RECIPE STATS

Est. SG: 1.045-1.050

Est. FG: 1.010

IBU: 25

SRM: 6

ABV: 5.5%

INGREDIENTS

9 lbs Belgian Pils Malt

0.75 lb Honey Malt

0.5 lb Epiphany Munich Malt

1 oz Magnum Hops

2 oz Galaxy Hops

Omega Hornindal Kveik Yeast

BREWDAY NOTES

MASH SCHEDULE

Heat 3.5 gallons of water to 160°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 149°F. Sparge with 4.3 gallons of 168°F water. Please note: These instructions are deliberately simple. We figure most all-grain brewers know what they are doing!

BREWING SCHEDULE

Top off brew pot to reach 6.25 gallons. Bring wort a low rolling boil. Boil for 60 minutes and follow the hop schedule as indicated below.

HOP ADDITIONS

.33 oz Magnum

2 oz Galaxy @ flameout. Steep hops for 5 minutes.

FERMENTATION

GUIDELINES

Kveik ale strains are very, very forgiving and have a wide temperature tolerance. Some have chilled their wort to 85°F-90°F and pitched this yeast, with good results. We'll let you start at 75°F and go from there. The temperature of your fermenting beer will rise on its own – let it do its thing!

WARNING: This yeast is a strong starter and can finish within 4-5 days.