

CRISP - KRAZY KVEIK

A fruity kveik yeast driven ale. | ABV 5.2% | IBU 25 | OG 1049 SG

"Subtle notes of orange zest combine with pineapple from the Vic Secret hops, and the lightly tropical, white grape character of Enigma. The Kveik yeast in this beer is fermented at 40 degrees to drive huge fruit flavours."

BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	49 SG
FINAL GRAVITY:	9 SG
IBUs:	25
COLOUR (EBC/SRM):	4/2
MASH EFFICIENCY:	80%

INGREDIENTS

MALTS	(kg)	%
MARIS OTTER EX PALE	3.37	67.3
TORREFIED WHEAT	0.31	6.4
MALTED WHEAT	0.51	7.3
FLAKED TORREFIED OATS	0.37	6.4
DEXTRIN MALT	0.43	6.4
NAKED MALTED OATS	0.30	6.4
TOTAL	5.100	100

HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
ENIGMA	7	19	16.9	Start of boil
VIC SECRET	3	3	19.2	10min from end
VIC SECRET	.7	4	19.2	End
VIC SECRET	137			Dry Hop

METHODS / TIMINGS

TEMPERATURES
MASH TEMP: 65°C / 149°F
FERMENTATION TEMP: 40°C / 104°F
TARGET ATTENUATION: 82%
MASH LIQUOR VOL (LITRES): 18
LIQUOR / MASH RATIO: 2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins

YEAST

LALLEMAND KVEIK VOSS - 11G

Lallemand's Top Tip



"The high fermentation temperature is crucial to driving the fruit flavour in this beer."