

All-grain

Batch size 18.9L - 5 US GAL

K.22 STALLJEN

# NORWEGIAN WORLD CUP PILSNER



KVEIK YEASTERY

A clean, crisp pseudo-lager with elegant malt sweetness. Saphir and Saaz provide fresh notes of citrus and flowers over a neutral kveik profile.

CRISP ELEGANT CITRUS & FLOWERS

OG 1.049 FG 1.010 ABV 5.1% IBU 24 COLOR 7 EBC

**01 MALT BILL** ~72% Efficiency

|             |                                 |         |         |     |
|-------------|---------------------------------|---------|---------|-----|
| Pils Malt   | <div style="width: 87%;"></div> | 3.60 kg | 7.9 lbs | 87% |
| Vienna Malt | <div style="width: 13%;"></div> | 0.53 kg | 1.2 lbs | 13% |

**02 YEAST**

|         |               |
|---------|---------------|
| Culture | K.22 STALLJEN |
| Pitch   | 18°C 65°F     |

**03 HOP SCHEDULE** 60 min boil

| Hop                          | Amount         | Time                  | IBU |
|------------------------------|----------------|-----------------------|-----|
| Hallertau Mittelfruh 4.0% AA | 40 g · 1.40 oz | 60 min Boil           | 22  |
| Saphir 3.3% AA               | 20 g · 0.70 oz | 15 min Hopstand @80°C | 1   |
| Saaz 4.5% AA                 | 10 g · 0.35 oz | 15 min Hopstand @80°C | 1   |
| Saphir 3.3% AA               | 30 g · 1.05 oz | 15 min Dry hop Day 4  | -   |

**04 WATER PROFILE**

Sulfate (SO<sub>4</sub><sup>2-</sup>): 60 ppm  
 Chloride (Cl<sup>-</sup>): 60 ppm  
 Mash pH: 5.4

**05 MASH & FERMENTATION PROFILE**

|              | Temperature | Time   |
|--------------|-------------|--------|
| Mash         | 64°C 147°F  | 60 min |
| Fermentation | 18°C 65°F   | 7 days |

**06 CARBONATION**

2.5 vol CO<sub>2</sub>