

All-grain

Batch size 18.9L - 5 US GAL

K.22 STALLJEN

# NORWEGIAN AMBER

KVEIK YEASTERY

Balanced, full-bodied amber ale with cedar and green tea notes, finishing with warm orange-chocolate character and clean maltiness.

CEDAR

FULL BODIED

CHOCOLATE & ORANGE

OG  
**1.055**






FG  
**1.013**

ABV  
**5.5%**

IBU  
**23**

COLOR  
**37 EBC**

## 01 MALT BILL ~72% Efficiency

Dark Munich Malt		2.13 kg	4.7 lbs	45%
Pale Malt 2-Row		2.13 kg	4.7 lbs	45%
Honey Malt		0.19 kg	6.7 oz	4%
Special B		0.16 kg	5.6 oz	3.4%
Special W		0.12 kg	4.2 oz	2.5%

## 02 YEAST

Culture	K.22 STALLJEN
Pitch	31°C 88°F

## 03 HOP SCHEDULE 60 min boil

Hop	Amount	Time	IBU
Challenger 7.5% AA	19 g · 0.67 oz	60 min Boil	19
Challenger 7.5% AA	38 g · 1.34 oz	20 min Hopstand @80°C	5

## 04 WATER PROFILE

Calcium (Ca <sup>2+</sup> ): 80 ppm
Sulfate (SO <sub>4</sub> <sup>2-</sup> ): 50 ppm
Chloride (Cl <sup>-</sup> ): 80 ppm
Magnesium (Mg <sup>2+</sup> ): 12 ppm
Sodium (Na <sup>+</sup> ): 20 ppm
Bicarbonate (HCO <sub>3</sub> <sup>-</sup> ): 30 ppm

## 05 MASH & FERMENTATION PROFILE

	Temperature	Time
Mash	65°C 149°F	60 min
Fermentation	31°C 88°F	4 days

## 06 CARBONATION

**2.4-2.5** vol CO<sub>2</sub>