

All-grain

Batch size 18.9L - 5 US GAL

K.1 VOSS

# NORWEGIAN WHEAT BEER

KVEIK YEASTERY

A hazy, light-golden wheat beer where bright kveik citrus meets a peppery orange snap, rounded and silky with a lasting head.

HAZY

FULL BODIED

CITRUS & PEPPER

OG  
**1.050**

FG  
**1.011**

ABV  
**5.1%**

IBU  
**16**

COLOR  
**6 EBC**

## 01 MALT BILL ~72% Efficiency

Pilsner Malt		1,57 kg	3 lb 12 oz	35%
Wheat Malt		1,31 kg	3 lb 2 oz	29%
Flaked Wheat		0,70 kg	1 lb 11 oz	16%
Flaked Oats		0.35 kg	13 oz	8%
Cara Pils		0.31 kg	12 oz	7%
Rice Hulls		0,28 kg	10 oz	6%

## 02 YEAST

Culture	K.1 Voss
Pitch	35°C 95°F

## 03 WATER

Chloride (Cl <sup>-</sup> )	~110 ppm
Sulfate (SO <sub>4</sub> <sup>2-</sup> )	~50 ppm

## 04 HOP SCHEDULE 60 min boil

Hop	Amount	Time	IBU
Magnum 12% AA	10 g · 0.32 oz	60 min	60 min

## 05 MISC

	Amount
Grains of Paradise	10 g 0,3 oz
Crushed grains - 15 min whirlpool	
Bitter orange peel	15 g 0,5 oz
Crushed grains - 15 min whirlpool	

## 06 MASH & FERMENTATION PROFILE

	Temperature	Time
Mash	67°C 153°F	60 min
Fermentation	35°C 95°F	3 days

## 07 CARBONATION

**2,7-3,0** vol CO<sub>2</sub>

Delivers a refreshing, lively character, a beautifully stable head, and a clean, crisp finish.