

All-grain

Batch size 18.9L - 5 US GAL

K.22 STALLJEN

SOL DE CARIBE

KVEIK YEASTERY

A juicy, full-bodied hazy IPA with Azacca hops and Stalljen kveik, bursting with ripe pineapple flavor and tropical vibes.

JUICY

FULL BODIED

PINEAPPLE

OG
1.072

FG
1.015

ABV
7.5%

IBU
24

COLOR
7 EBC

01 MALT BILL ~72% Efficiency

Pilsner Malt		2.72 kg	4.7 lbs	48.1%
Flaked Oats		0.90 kg	4.7 lbs	15.9%
Dextrose		0.82 kg	6.7 oz	14.5%
Oat Malt		0.45 kg	5.6 oz	3.4%
Wheat Malt		0.27 kg	4.2 oz	2.5%
Acidulated Malt		0.14 kg	4.7 lbs	45%
Maltodextrin		0.14 kg	6.7 oz	4%
Lactose		0.14 kg	5.6 oz	3.4%
Rice Hulls		0.07 kg	4.2 oz	2.5%

02 YEAST

Culture	K.22 STALLJEN
Pitch	31°C 88°F

03 MISC

Calcium Chloride	4.11 g	Mash
Epsom Salt	1.23 g	Mash
Gypsum	1.23 g	1.23 g

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 ²⁺):	80 ppm
Sulfate (SO ₄ ²⁻):	50 ppm
Chloride (Cl ⁻):	80 ppm
Magnesium (Mg ²⁺):	12 ppm
Sodium (Na ⁺):	20 ppm
Bicarbonate (HCO ₃ ⁻):	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 CO₂