

All-grain

Batch size 18.9L - 5 US GAL

K.22 STALLJEN

NORWEGIAN STEAM BEER

A classic steam beer with rich malt and crisp, earthy hop character.

KVEIK  **YEASTERY**

CRISP

EARTHY

TOASTY

OG
1.050FG
1.011ABV
5.1%IBU
39COLOR
24 EBC

01 MALT BILL ~72% Efficiency

Maris Otter Pale		2.48 kg	5.5 lbs	58.5%
Munich Light		920 g	2.0 lbs	21.7%
Crystal 60L		280 g	10.0 oz	6.6%
Caramunich I		280 g	10.0 oz	6.6%
Flaked Barley		280 g	10.0 oz	6.6%

02 YEAST

Culture	K.22 STALLJEN
Amount	2 x 7 gram
Pitch	15°C 59°F

We recommend using yeast nutrient for fermentations below 20°C (68°F)

03 HOP SCHEDULE 60 min boil

Hop	Amount	Time	IBU
Northern Brewer 8% AA	30 g · 1 oz	60 min Boil	32
Northern Brewer 8% AA	10 g · 0.35 oz	15 min Boil	5
Northern Brewer 8% AA	10 g · 0.35 oz	5 min Boil	2
Northern Brewer 8% AA	15 g · 0.53 oz	4 Days Dry hop	-

04 WATER PROFILE

Calcium (Ca²⁺): 100 ppm
Sulfate (SO₄²⁻): 100 ppm
Chloride (Cl⁻): 80 ppm
Magnesium (Mg²⁺): 10 ppm
Natrium (Na⁺): 20 ppm
Bicarbonate (HCO₃⁻): 30 ppm

05 MASH & FERMENTATION PROFILE

	Temperature	Time
Mash	64°C 147°F	60 min
Fermentation	15°C 59°F	7 days

06 CARBONATION

2.4-2.5 vol CO₂