

VIKING KVEIK IPA

Velkommen to the land of the Viking! This recipe features a special ingredient, going by the name of Kveik in its Nordic homeland. A traditional farmhouse ale yeast, it's sailed from the frosts of the Arctic to make its home in the Aussie sun. And it loves hot temperatures – even a scorching Australian summer! Between 25° and 40°C, it will ferment out in about 2 to 3 days. So, although it was raised in Norway, it was born to journey south. We've used Citra hops to enhance the subtle citrus aromas provided by the Kveik yeast. Bitterness is restrained yet balanced, leaving a refreshing finish. Skål!



Beer Style	Ale, IPA
Flavour Profile	Hoppy, Citrus, Fruity, Bitter-finish
Alcohol Content	6.5
Colour (EBC)	14
Bitterness (IBU)	40
Volume	22L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.7kg Coopers Canadian Blonde
- 1 x 1.5kg Thomas Coopers Wheat Malt Extract
- 1 x 1kg Coopers Brew Enhancer 2
- 1 x 250g Light Crystal Malt
- 2 x 25g Citra Hops
- 1 x 11g Lalbrew Voss Kveik Ale Yeast
- 1 x 250g Coopers Carbonation Drops



1. MIX

- Place the Light Crystal Malt in a plastic zip-lock sandwich bag and crack it using a rolling pin.
- In a good size pot (around 5 Litres) bring 2 litres of water to approximately 60-70°C, add the crushed grain (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) and let steep for about 30 minutes.
- Remove the grain by gathering up the corners of the mesh cloth and lift, allowing the liquid to drain from the grain back into the pot.
- Bring the liquid to the boil and add half of one of the Citra Hops and boil for 15 minutes.
- Remove the pot from the heat and set the pot in a cold/ice water bath to cool (approx. 15 minutes) then strain into a fermenting vessel (FV).
- Add the Coopers Canadian Blonde extract, Thomas Coopers Wheat Malt Extract, and Coopers Brew Enhancer 2 to the FV, stir to dissolve then top up with cool water to the 18 litre mark and stir thoroughly.
- Check the brew temperature and top up to the 22 litre mark with warm water to get as close as possible to 35C. (YES 35°C!)
- Sprinkle the Lalbrew Voss Kveik Ale Yeast then fit the lid.

2. BREW

- Ferment temperature should be as close to 35C – 40C if possible.
- Once the foam has subsided around day 3, add the remaining Citra Hops (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- Fermentation has finished once the specific gravity is stable over 2 days.
- Expected readings should finish in the range of 1013 – 1018.

3. BOTTLE

- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18°C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve in the short term.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 6.5% ABV.

