

## Bygland - For the Love of Kveik - 7.4%

### Kornøl

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Type: All Grain

IBU : 2 (Tinseth)  
 BU/GU : 0.03  
 Colour : 14 EBC  
 Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.072  
 Original Gravity : 1.072  
 Final Gravity : 1.016

### Fermentables (1.76 kg)

1.638 kg - Pale Ale Malt 8.5 EBC (92.9%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.011.5  
 126 g - Carapils 4 EBC (7.1%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1

### Hops (18 g)

#### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 18 g - Saaz - 3.6% (2 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.84 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.02 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.02 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 2 items - Juniper Branches  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - White Labs Opshaug Farmhouse Yeast...

### 01 Brouwpunt 5L (no boil) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 5.96 L  
 Post-Boil Vol : 5.96 L

Mash Water : 5.29 L  
 Sparge Water : 2.48 L  
 Boil Time : 0 min  
 Total Water : 7.77 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 74.4 °C - Strike Temp  
 68 °C - 60 min - Temperature  
 78 °C - 30 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 30 °C - 4 days - Primary  
 30 °C - 7 days - Carbonation  
 30 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5

Mash pH: 5.39

Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 8.2 %, IBU = 6-7, OG = 1.072, FG = 1.014.

<https://beerandbrewing.com/recipe-bygland-for-the-love-of-kveik/>

# Bygland - For the Love of Kveik

## Recipe Notes

Any kveik, but preferably one from the Hornindal or Sunnmøre area, such as Hornindal, Espe, Framgarden, Lida, or Stranda.

Many commercial labs now sell versions of these kveiks.

### BREWER'S NOTES

Heat the mash water to about 150–160°F (66–71°C), add fresh juniper twigs, and leave overnight to infuse. Remove the twigs before reheating the mash water; optionally, add twigs to the bottom of the mash tun to aid filtration. Mill the grains and, with the juniper-infused water, mash at 151–158°F (66–70°C) for 1 hour, then raise to 167–176°F (75–80°C) and rest 30 minutes before mash out. Recirculate until the runnings are clear, then run off into the kettle or fermentor; lautner slowly, sparging with hot water (167–176°F/75–80°C) if necessary to get about 5.5 gallons (21 liters) of wort. (Don't over-sparge and dilute because you won't have an opportunity to reduce the volume by boiling.) Add hops and steep 15 minutes, then remove. Cool the wort to 86°F (30°C), pitch the kveik, and ferment at 86°F (30°C) until high kräusen has passed, then allow the temperature to fall to room temperature. When gravity has stabilized, package and carbonate to about 2.1 volumes.

Pasteurization: Optionally, you can pasteurize the wort before fermenting by running off into a kettle, raising it to 176°F (80°C) but no higher (to minimize risk of DMS), and holding there about 15 minutes. This is also when you can steep the hops.

Hops: If you're not pasteurizing or steeping, you can simply place a mesh bag of hops beneath the spigot when running off directly into the fermentor. Another traditional method is to separately boil the hops in water or wort to make a tea, then add to the fermentor.