

# Kveik coffe stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **28.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński              | 2.5 kg (65.8%) | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II      | 0.5 kg (13.2%) | 79 %  | 22   |
| Grain | Oats, Flaked                     | 0.25 kg (6.6%) | 80 %  | 2    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.3%)  | 73 %  | 1001 |
| Grain | Karmelowy żytni Strzegom         | 0.2 kg (5.3%)  | 75 %  | 150  |
| Grain | Briess - Black Barley            | 0.15 kg (3.9%) | 55 %  | 985  |