

Kveik Czekoo #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **41.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.7 kg (50.6%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.215 kg (6.4%) | 79 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (11.9%) | 73 % | 1001 |
| Grain | Fawcett - Pale Chocolate | 0.275 kg (8.2%) | 71 % | 550 |
| Grain | Płatki owsiane | 0.2 kg (6%) | 85 % | 3 |
| Grain | Monachijski weyerman | 0.3 kg (8.9%) | 80 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.27 kg (8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Willamette | 15 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|--------|
| Other | Trochę chlorku i gipsu przed zacieraniem | 4 g | Mash | --- |
| Fining | whirlflock | 0.25 g | Boil | 15 min |