

# Kveik Pine Foreign Extra Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **40**
- SRM **41.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (82.9%)	85 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.6%)	68 %	400
Grain	Barley, Flaked	0.2 kg (3.7%)	70 %	4
Grain	Jęczmień palony	0.11 kg (2%)	62 %	1400
Grain	Carafa III	0.12 kg (2.2%)	70 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	65 min	15.5 %
Boil	English Golding	10 g	10 min	4.8 %
Boil	English Golding	15 g	5 min	4.8 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	pędy świeżej młodej sosny	100 g	Mash	20 min
Herb	pędy świeżej młodej sosny	50 g	Boil	15 min
Herb	pędy świeżej młodej sosny	70 g	Secondary	3 day(s)
Fining	mech irlandzki	5 g	Boil	10 min