

sweet stout Lutra kveik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **35.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (69.1%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.5%)	68 %	1200
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Jęczmień palony	0.4 kg (7.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %
Boil	Hallertau	30 g	30 min	4.5 %
Boil	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM Lutra kveik	Ale	Slant	100 ml	Fermentu mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	500 g	Boil	15 min
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