

Kveik Czékoo #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