Kveik Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **30.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **60 C**, Time **120 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **65C**
- Add grains
- Keep mash **120 min** at **60C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **79C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(65.3%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(13.1%)*	60 %	3
Grain	Special B Malt	0.25 kg *(6.5%)*	65.2 %	315
Grain	Jęczmień palony	0.11 kg *(2.9%)*	55 %	985
Grain	Abbey Castle	0.25 kg *(6.5%)*	80 %	45
Grain	Fawcett - Pale Chocolate	0.11 kg *(2.9%)*	71 %	600
Grain	Brown Malt (British Chocolate)	0.11 kg *(2.9%)*	70 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	80 ml	Omega

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	2 g	Mash	15 min
Woda do wysładzania - 2ml/12l				
Water Agent	Łuska ryżowa	100 g	Mash	180 min
Water Agent	WhirlflocT	2 g	Boil	15 min

Notes

- Słody palone dodane do wysładzania. Zacieranie w 68, później puszczone na lenia, zostawiłem na kilka godzin i spadło do 50st.C
  Jul 21, 2022, 8:48 PM

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