

# Kveik Stout

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **35.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malting company of ireland - Irish Ale Malt	3.15 kg (77.2%)	80.5 %	7
Grain	Weyermann - Pale Wheat Malt	0.18 kg (4.4%)	85 %	5
Grain	Bestmalz - Cara Aromatic	0.25 kg (6.1%)	78 %	50
Grain	Black Barley (Roast Barley) crushed	0.25 kg (6.1%)	1 %	1300
Grain	weyermann - chocolate malt	0.25 kg (6.1%)	1 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22.5 g	45 min	11 %
Aroma (end of boil)	Hersbrucker	5.5 g	10 min	2.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	500 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
Fining	Whirlfloc	5 g	Boil	10 min