

# Ciemne Kveikove

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **42**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Castle Cafe	0.3 kg (7.1%)	75.5 %	500
Grain	Jęczmień palony	0.3 kg (7.1%)	55 %	985
Grain	płatki jęczmienne	0.4 kg (9.5%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.8%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	40 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

## Notes

- "Stoutowe", kwaśne od kveików, piana słaba-> bardzo słaba, Mar 28, 2024, 4:29 PM