

Dry stout - kveik

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **33.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **59 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **70 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.9 liter(s)**
- Total mash volume **58.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **43.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **40.8 liter(s)** of **76C** water or to achieve **70 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (81.9%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (3.4%)	60 %	3
Grain	Płatki jęczmienne	0.5 kg (3.4%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.7 kg (4.8%)	55 %	1000
Grain	Carafa III	0.45 kg (3.1%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %
Boil	East Kent Goldings	80 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock T	5 g	Boil	15 min
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