

Dry stout - kveik

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **33.1**
- 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 **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

Steps

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

Mash step by step

- Heat up **43.8 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 (82.2%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (3.4%) | 60 % | 3 |
| Grain | Płatki jęczmienne | 0.48 kg (3.3%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.621 kg (4.3%) | 55 % | 1000 |
| Grain | Carafa III | 0.5 kg (3.4%) | 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------|-----|------|--------|
| Fining | Whirlflock T | 5 g | Boil | 15 min |
|--------|--------------|-----|------|--------|