

# Kveik FES

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **45**
- SRM **35.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	3.18 kg (55%)	80 %	3.75
Grain	Viking Malt Wiedeński	0.69 kg (11.9%)	79 %	8.5
Grain	Viking Malt Pale Ale	0.6 kg (10.4%)	79 %	6.25
Grain	Viking Malt Żytni	0.49 kg (8.5%)	75 %	9
Grain	Wyereman Pszeniczny Czekoladowy	0.25 kg (4.3%)	65 %	1050
Grain	Viking Malt Czekoladowy Jasny	0.21 kg (3.6%)	68 %	400
Grain	Viking Malt Pszeniczny	0.18 kg (3.1%)	82 %	5
Grain	Viking Malt Pszczenica Prażona	0.15 kg (2.6%)	65 %	1100
Grain	Viking Malt Caramel Aromatic	0.02 kg (0.3%)	75 %	180
Grain	Viking Malt Karmelowy 300	0.01 kg (0.2%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski 2016	20 g	60 min	4 %

Boil	Zeus 2016	15 g	60 min	14.4 %
Boil	Junga 2017	10 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	250 ml	FM