

Kveik Smoked Rye Stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **60**
- SRM **35.3**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (50%)	80 %	7
Grain	Słód Wędzony Steinbach	2 kg (25%)	80 %	5
Grain	Briess - Rye Malt	1 kg (12.5%)	80 %	7
Grain	Caramel/Crystal Malt - 20L	0.3 kg (3.8%)	75 %	39
Grain	Special B Malt	0.3 kg (3.8%)	65.2 %	315
Grain	Black Barley (Roast Barley)	0.4 kg (5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Sybilla	50 g	10 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM