

stout?

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **66.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **70C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Carafa III | 0.35 kg (7.9%) | 60 % | 1300 |
| Grain | Chocolate Malt (UK) | 0.5 kg (11.2%) | 60 % | 1100 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (2.2%) | 60 % | 1000 |
| Adjunct | Briess - Red Wheat Flakes | 0.5 kg (11.2%) | 70 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (67.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 15 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 40 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |