

Dry stout z Kveik RIS

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **18**
- SRM **46.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I Weyermann	2 kg (53.3%)	78 %	15
Grain	Simpsons - Black Malt	0.25 kg (6.7%)	70 %	1700
Grain	Carafa Special I Weyermann	0.25 kg (6.7%)	65 %	900
Grain	Żytni Czekoladowy Weyermann	0.25 kg (6.7%)	65 %	650
Grain	Jęczmień palony	0.25 kg (6.7%)	55 %	985
Grain	Simpsons - Aromatic Malt	0.25 kg (6.7%)	82.5 %	60
Grain	Płatki jęczmienne	0.25 kg (6.7%)	75 %	4
Grain	Płatki pszeniczne	0.25 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Slant	23 ml	---
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Extras

Type	Name	Amount	Use for	Time
Other	YEAST G.F.	10 g	Boil	10 min
3 krotnie więcej				