

# Kveik ciemny z curacao

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **26.4**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński                  | 3.5 kg (52.2%) | 81 %  | 4    |
| Grain | Strzegom Monachijski typ II | 2 kg (29.9%)   | 79 %  | 22   |
| Grain | Strzegom Karmel 300         | 1 kg (14.9%)   | 70 %  | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3%)    | 68 %  | 1200 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 35 g   | 60 min | 10 %       |
| Boil    | Progress | 15 g   | 20 min | 5.5 %      |
| Boil    | Progress | 10 g   | 10 min | 5.5 %      |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| simonaitis | Ale  | Slant | 250 ml | kveik      |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 20 g   | Boil    | 15 min |