

Kveik Dry Stout 11 blg

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **34.1**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **47 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (35.1%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (17.5%) | 79 % | 7 |
| Grain | Viking Munich Malt | 1 kg (17.5%) | 78 % | 18 |
| Adjunct | Barley, Flaked | 0.5 kg (8.8%) | 70 % | 4 |
| Adjunct | Platki owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Castle Cafe | 0.2 kg (3.5%) | 75.5 % | 480 |
| Grain | Simpsons - Roasted Barley | 0.2 kg (3.5%) | 70 % | 1600 |
| Grain | Simpsons - Chocolate Malt | 0.2 kg (3.5%) | 73 % | 1200 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) PL | 25 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-------|--------|--------------------|
| niepłukana gęstwa po Kveik Apa zostawiona w fermentorze | Ale | Slant | 500 ml | Danstar Lallemmand |
|--|-----|-------|--------|--------------------|

Notes

- Ciemne słody dodane na ostatnie 10 minut zacierania. Chmiele pozostawione na hopstand w kotle zacierno-warzelnym na ok 1,5 godziny w temperaturze od czasu gotowania do ok. 70C. Chłodzenie brzezki w nocy na tarasie w temperaturze -2C w wiaderku fermentacyjnym.
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