#39 Kveik Stout Jałowiec

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **38.1**
- Style **Oatmeal 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **46.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(67.2%)*	80 %	5
Grain	Płatki owsiane	1 kg *(16.8%)*	60 %	3
Grain	Red Crystal	0.25 kg *(4.2%)*	80 %	400
Grain	Chocolate Malt (UK)	0.2 kg *(3.4%)*	73 %	1200
Grain	Jęczmień palony	0.5 kg *(8.4%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.7 %
Boil	Fuggles	10 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lida Kveik	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Herb	Jagody jałowca	20 g	Boil	10 min
Other	Wyeast Nutrient	2.2 g	Boil	10 min