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	Płatki 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

niepłukana gęstwa po Kveik Apa zostawiona w fermentorze	Ale	Slant	500 ml	Danstar Lallemand

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 brzeczki w nocy na tarasie w temperaturze -2C w wiaderku fermentacyjnym.
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