

11. American Kveik Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **33.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|------|
| Grain | Roasted Barley | 0.5 kg (7.7%) | 55 % | 591 |
| Grain | Carafa II | 0.25 kg (3.8%) | 70 % | 812 |
| Adjunct | Briess - Oat Flakes | 0.4 kg (6.2%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 3.1 kg (47.7%) | 80 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.8%) | 73 % | 1001 |
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 70 min | 11.7 % |
| Boil | Fuggles | 25 g | 15 min | 5.3 % |
| Boil | Chinook | 20 g | 15 min | 11.7 % |
| Boil | Cascade | 20 g | 15 min | 8.3 % |
| Whirlpool | Fuggles | 25 g | 0 min | 5.3 % |
| Whirlpool | Cascade | 80 g | 0 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | --- |
| Espe Kveik | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | whirlflock | 5 g | Boil | 5 min |

Notes

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

- zacieranie 63-64,5 C
10.10.2020. zatarte na 17,7 brix, 23 l, zadano espe kveik gęstwa
Oct 10, 2020, 2:34 PM