

# American Stout Kveik

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **34.9**
- Style **American Stout**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (76.4%)	81 %	4
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Caramel/Crystal Malt - 80L	0.4 kg (5.6%)	74 %	158
Grain	Weyermann - Dehusked Carafa III	0.45 kg (6.2%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.45 kg (6.2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.5 %
Whirlpool	Amarillo	100 g	1 min	9.5 %
Whirlpool	Mosaic	100 g	1 min	10 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %