

Kveik coffe stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **28.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (65.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (13.2%) | 79 % | 22 |
| Grain | Oats, Flaked | 0.25 kg (6.6%) | 80 % | 2 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.3%) | 73 % | 1001 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (5.3%) | 75 % | 150 |
| Grain | Briess - Black Barley | 0.15 kg (3.9%) | 55 % | 985 |