

Kveik Smoked Rye Stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **60**
- SRM **35.3**
- Style **Foreign Extra 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (50%) | 80 % | 7 |
| Grain | Słód Wędzony Steinbach | 2 kg (25%) | 80 % | 5 |
| Grain | Briess - Rye Malt | 1 kg (12.5%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 20L | 0.3 kg (3.8%) | 75 % | 39 |
| Grain | Special B Malt | 0.3 kg (3.8%) | 65.2 % | 315 |
| Grain | Black Barley (Roast Barley) | 0.4 kg (5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Sybilla | 50 g | 10 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |