

# Kveik Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **51.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Wysłodziny z RISa	12 kg (100%)	17.1 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Whirlpool	Perle	70 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	80 ml	FM