

## & smoked coffee kveik stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **30.4**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **32.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (76.9%)	80 %	5
Grain	Strzegom Bursztynowy	0.45 kg (6.9%)	70 %	49
Grain	Brown Malt (British Chocolate)	0.45 kg (6.9%)	70 %	128
Grain	Briess - Midnight Wheat Malt	0.45 kg (6.9%)	55 %	1084
Grain	Special B Castle	0.15 kg (2.3%)	70 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	5 min	13 %
Boil	Chinook	20 g	30 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa	50 g	Boil	5 min
Flavor	Esspreso	100 g	Bottling	---