

& smoked coffee kveik stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **31.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 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	20 g	20 min	9 %
Aroma (end of boil)	Chinook	70 g	5 min	9 %

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	20 g	Boil	5 min
Flavor	Esspreso	40 g	Bottling	---