

sweet stout Lutra kveik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **35.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 3.8 kg (69.1%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.5%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.4 kg (7.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 40 g | 60 min | 4.5 % |
| Boil | Hallertau | 30 g | 30 min | 4.5 % |
| Boil | Sybilla | 30 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|-----------------|
| FM Lutra kveik | Ale | Slant | 100 ml | Fermentu mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | laktoza | 500 g | Boil | 15 min |
|--------|---------|-------|------|--------|