

11. American Kveik Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **33.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Roasted Barley	0.5 kg (7.7%)	55 %	591
Grain	Carafa II	0.25 kg (3.8%)	70 %	812
Adjunct	Briess - Oat Flakes	0.4 kg (6.2%)	80 %	5
Grain	Viking Pale Ale malt	3.1 kg (47.7%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.8%)	73 %	1001
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	70 min	11.7 %
Boil	Fuggles	25 g	15 min	5.3 %
Boil	Chinook	20 g	15 min	11.7 %
Boil	Cascade	20 g	15 min	8.3 %
Whirlpool	Fuggles	25 g	0 min	5.3 %
Whirlpool	Cascade	80 g	0 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	---
Espe Kveik				

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	5 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- zacieranie 63-64,5 C
10.10.2020. zatarte na 17,7 brix, 23 l, zadano espe kveik gęstwa
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