

#16 Kveik Foreign Extra Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **50**
- SRM **37.8**
- Style **Foreign Extra Stout**

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 **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (82.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985
Grain	Carafa III	0.2 kg (2.5%)	70 %	1034
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM