

## #39 Kveik Stout Jałowiec

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **38.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (67.2%)   | 80 %  | 5    |
| Grain | Płatki owsiane       | 1 kg (16.8%)   | 60 %  | 3    |
| Grain | Red Crystal          | 0.25 kg (4.2%) | 80 %  | 400  |
| Grain | Chocolate Malt (UK)  | 0.2 kg (3.4%)  | 73 %  | 1200 |
| Grain | Jęczmień palony      | 0.5 kg (8.4%)  | 55 %  | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 40 g   | 60 min | 4.7 %      |
| Boil    | Fuggles | 10 g   | 5 min  | 4.7 %      |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Lida Kveik | Ale  | Slant | 250 ml | ---        |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Herb  | Jagody jałowca  | 20 g   | Boil    | 10 min |
| Other | Wyeast Nutrient | 2.2 g  | Boil    | 10 min |