

# Ciemne Kveikove

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **42**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt        | 3 kg (71.4%)  | 80 %   | 5    |
| Grain | Castle Cafe                 | 0.3 kg (7.1%) | 75.5 % | 500  |
| Grain | Jęczmień palony             | 0.3 kg (7.1%) | 55 %   | 985  |
| Grain | płatki jęczmienne           | 0.4 kg (9.5%) | 60 %   | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.8%) | 68 %   | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 40 min | 8 %        |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |

## Notes

- "Stoutowe", kwaśne od kveików, piana słaba-> bardzo słaba,  
Mar 28, 2024, 4:29 PM