

## Dry stout - kveik

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **33.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **59 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **70 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **43.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **40.8 liter(s)** of **76C** water or to achieve **70 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt           | 12 kg (82.2%)   | 80 %  | 5    |
| Grain | Płatki pszeniczne              | 0.5 kg (3.4%)   | 60 %  | 3    |
| Grain | Płatki jęczmienne              | 0.48 kg (3.3%)  | 60 %  | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.5 kg (3.4%)   | 68 %  | 1200 |
| Grain | Jęczmień palony                | 0.621 kg (4.3%) | 55 %  | 1000 |
| Grain | Carafa III                     | 0.5 kg (3.4%)   | 70 %  | 1300 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 100 g  | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 80 g   | 30 min | 5.1 %      |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 150 ml | FM         |

### Extras

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

|        |              |     |      |        |
|--------|--------------|-----|------|--------|
| Fining | Whirlflock T | 5 g | Boil | 15 min |
|--------|--------------|-----|------|--------|