

# Kveik coffe stout

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **28.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (65.8%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (13.2%)	79 %	22
Grain	Oats, Flaked	0.25 kg (6.6%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.3%)	73 %	1001
Grain	Karmelowy żytni Strzegom	0.2 kg (5.3%)	75 %	150
Grain	Briess - Black Barley	0.15 kg (3.9%)	55 %	985