

Kveik Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **26.8**
- Style **Dry 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (43%) | 80 % | 7 |
| Grain | Monachijski | 1.4 kg (30.1%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.25 kg (5.4%) | 55 % | 985 |
| Grain | Caraaroma | 0.2 kg (4.3%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4.3%) | 73 % | 120 |
| Grain | Carafa | 0.15 kg (3.2%) | 70 % | 664 |
| Grain | Płatki pszeniczne | 0.15 kg (3.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (3.2%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.15 kg (3.2%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| espa | Ale | Dry | 2 g | --- |