

# 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
espa	Ale	Dry	2 g	---