

# sRaucik

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **52**
- SRM **43.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt Dark	1 kg (40.8%)	78 %	28
Grain	Viking Pale Ale Malt	1 kg (40.8%)	80 %	7
Grain	Carafa Special III (Weyermann)	0.2 kg (8.2%)	75.74 %	1253
Grain	Viking Chocolate Dark Malt	0.15 kg (6.1%)	71 %	1218
Grain	Viking Roasted Barley	0.1 kg (4.1%)	70 %	1489

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	15 min	15 %
Boil	Summit	25 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Liquid	150 ml	Omega