

sRaucik

- 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 |