Kveik ciemny z curacao

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **26.4**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(52.2%)*	81 %	4
Grain	Strzegom Monachijski typ II	2 kg *(29.9%)*	79 %	22
Grain	Strzegom Karmel 300	1 kg *(14.9%)*	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(3%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Progress	15 g	20 min	5.5 %
Boil	Progress	10 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
simonaitis	Ale	Slant	250 ml	kveik

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.