

100% Rye Kveik RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **61**
- SRM **49.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	5 kg (66.2%)	63 %	10
Grain	Rye, Flaked	0.8 kg (10.6%)	78.3 %	4
Grain	Simpsons - Crystal Rye	1 kg (13.2%)	73 %	177
Grain	Weyermann - Chocolate Rye	0.75 kg (9.9%)	20 %	493

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	2000 g	Mash	60 min
Water Agent	Lactic acid	10 g	Mash	60 min

Water Agent	CaCl2	6 g	Mash	60 min
Fining	whirlfloc-t	1.25 g	Boil	10 min