

Kveik RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **85**
- SRM **48.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **34.7 liter(s)**

Steps

- Temp **64 C**, Time **120 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 7.8 kg (71.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.6%) | 75 % | 30 |
| Grain | Special B Malt | 0.5 kg (4.6%) | 65.2 % | 315 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4.6%) | 71 % | 600 |
| Grain | Weyermann - Carafa I | 0.25 kg (2.3%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.5 kg (4.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.8 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Columbus | 100 g | 60 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Hornidal kveik | Ale | Slant | 200 ml | --- |