

RIS #2

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **95**
- SRM **66.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (87.7%)	74.84 %	13
Grain	Carafa I (Weyermann)	0.2 kg (3.5%)	77.9 %	1681
Grain	Roasted Barley	0.2 kg (3.5%)	55 %	1576
Grain	Special B Malt	0.15 kg (2.6%)	65.2 %	945
Grain	CHÂTEAU WHEAT BLANC	0.1 kg (1.8%)	83 %	11
Grain	Viking Caramel 600	0.05 kg (0.9%)	68 %	1600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid 85%	2 g	Mash	60 min