

Ris

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **98**
- SRM **87.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.3 kg (30.7%) | 81 % | 4 |
| Grain | Żytni | 1 kg (13.3%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (10.7%) | 85 % | 3 |
| Grain | Special B Malt | 1 kg (13.3%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.6 kg (8%) | 55 % | 985 |
| Grain | Czekoladowy | 0.6 kg (8%) | 60 % | 788 |
| Sugar | Brown Sugar, Dark | 0.2 kg (2.7%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 59 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale | Slant | 15 ml | KVEIK |