

# RIS kveik

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **60**
- SRM **32.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **43.1 liter(s)**
- Total mash volume **59 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **43.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **50.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.3 kg (64.6%)	79 %	6
Grain	Monachijski	2.8 kg (17.6%)	80 %	16
Grain	Caraaroma	1 kg (6.3%)	78 %	400
Grain	Płatki pszeniczne	0.8 kg (5%)	85 %	3
Grain	Płatki owsiane	0.3 kg (1.9%)	85 %	3
Grain	Jęczmień palony	0.75 kg (4.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	135 g	70 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM