

# RIS KVEIK

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **84**
- SRM **50.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **95 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.3 liter(s)**
- Total mash volume **47.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzner Maltueroop	7 kg (65.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (9.4%)	--- %	10
Grain	Strzegom Monachijski typ I	1 kg (9.4%)	--- %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (2.8%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.8%)	68 %	400
Grain	Jęczmień palony	0.85 kg (8%)	--- %	985
Grain	Carafa II	0.2 kg (1.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	100 g	60 min	9.1 %
Boil	Mandarina Bavaria	50 g	20 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	350 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	50 g	Secondary	30 day(s)