

# Kveik RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **145**
- SRM **98.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type                          | Name                        | Amount        | Yield  | EBC  |
|-------------------------------|-----------------------------|---------------|--------|------|
| Grain                         | Monachijski typ I Weyermann | 4 kg (42.1%)  | 78 %   | 15   |
| Grain                         | Simpsons - Black Malt       | 0.5 kg (5.3%) | 70 %   | 1700 |
| Grain                         | Carafa Special I Weyermann  | 0.5 kg (5.3%) | 65 %   | 900  |
| Grain                         | Żytni Czekoladowy Weyermann | 0.5 kg (5.3%) | 65 %   | 650  |
| Grain                         | Jęczmień palony             | 0.5 kg (5.3%) | 55 %   | 985  |
| Grain                         | Simpsons - Aromatic Malt    | 0.5 kg (5.3%) | 82.5 % | 60   |
| Grain                         | Płatki jęczmienne           | 0.5 kg (5.3%) | 75 %   | 4    |
| Grain                         | Płatki pszeniczne           | 0.5 kg (5.3%) | 85 %   | 3    |
| Sugar                         | Candi Sugar, Dark           | 2 kg (21.1%)  | 78.3 % | 542  |
| late boil, 5 min przed końcem |                             |               |        |      |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Chinook PL             | 90 g   | 60 min | 8.5 %      |
| Boil    | Columbus/Tomahawk/Zeus | 60 g   | 60 min | 15.5 %     |

|                     |            |      |        |        |
|---------------------|------------|------|--------|--------|
| Aroma (end of boil) | Centennial | 50 g | 15 min | 10.5 % |
| Aroma (end of boil) | Amarillo   | 60 g | 5 min  | 9.5 %  |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 23 ml  | ---        |

## Extras

| Type             | Name       | Amount | Use for | Time   |
|------------------|------------|--------|---------|--------|
| Other            | YEAST G.F. | 15 g   | Boil    | 10 min |
| 3 krotnie więcej |            |        |         |        |

## Notes

- Co najmniej miesiąc w butelkach;  
Cukier 5 min przed końcem gotowania, rozmieszać najpierw w misce z brzeczką  
*May 27, 2020, 3:14 PM*