

# 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 **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (60.6%)	79 %	6
Grain	Monachijski	2 kg (20.2%)	80 %	16
Grain	Caraaroma	0.8 kg (8.1%)	78 %	400
Grain	Płatki pszeniczne	0.5 kg (5.1%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2%)	85 %	3
Grain	Jęczmień palony	0.4 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	85 g	70 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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