

KVEIK RIS 1st mash

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **48**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 5 kg (66.7%) | 81 % | 6 |
| Grain | Simpsons - Golden Naked Oats | 1 kg (13.3%) | 73 % | 20 |
| Grain | Weyermann Special W | 0.5 kg (6.7%) | 65 % | 300 |
| Grain | Simpsons - DRC Double Roasted Crystal | 0.25 kg (3.3%) | 70 % | 45 |
| Grain | Fawcett Chocolate Malt | 0.5 kg (6.7%) | 70 % | 1175 |
| Grain | Simpsons - Roasted Barley Malt | 0.25 kg (3.3%) | 70 % | 1600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|---------------|
| Kveik | Ale | Slant | 20 ml | House culture |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 200 g | Mash | 90 min |
| Other | Łuska ryżowa | 300 g | Mash | 90 min |

Notes

- Wyładzanie 8l do 22.5l
 - Do drugiego zacierania dać 300g łuski
- Nov 20, 2019, 12:17 AM*