

KVEIK RIS #2

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **45**
- SRM **58.8**
- 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 **66 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **45.9 liter(s)**
- Total mash volume **59.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **45.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **-2.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 9 kg (64.3%) | 80 % | 7 |
| Grain | Simpsons - Golden Naked Oats | 2 kg (14.3%) | 73 % | 20 |
| Grain | Weyermann - Special W | 1 kg (7.1%) | 70 % | 300 |
| Grain | Weyermann - Carawheat | 0.5 kg (3.6%) | 77 % | 125 |
| Grain | Fawcett - Pale Chocolate | 1 kg (7.1%) | 70 % | 565 |
| Grain | Simpsons - Chocolate Malt | 0.5 kg (3.6%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 12.9 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 300 g | Mash | 90 min |
| Do drugiego zacieru przy wygrzewie dodane 300g wymoczonej w ciepłej wodzie łuski - drugie zacieranie przeciągnąć do 120min (wymieszać w połowie) | | | | |
| Flavor | Laktoza | 500 g | Boil | 10 min |
| Do ustalenia ile, ale do połowy warki ma pójść laktoza w butelki | | | | |

Notes

- next one spróbować z caraaromą zamiast special w
May 8, 2020, 4:09 PM