

KVEIK RIS 3.0

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **50**
- SRM **61.4**
- 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 **60 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **49.2 liter(s)**
- Total mash volume **64.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **49.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **-4.8 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	9.5 kg (63.3%)	80 %	7
Grain	Fawcett - Oat Malt	1.5 kg (10%)	65 %	6
Grain	Simpsons - Golden Naked Oats	1.5 kg (10%)	70 %	20
Grain	Weyermann - Carawheat	0.5 kg (3.3%)	70 %	125
Grain	Fawcett - Pale Chocolate	1 kg (6.7%)	70 %	565
Grain	Weyermann - Carafa Special I	0.5 kg (3.3%)	70 %	900
Grain	Weyermann - Chocolate Wheat Malt	0.5 kg (3.3%)	70 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	90 g	35 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Kveik	Ale	Slant	100 ml	House culture
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Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	350 g	Mash	90 min
Do drugiego zacieru przy wygrzewie dodane 300g wymoczonej w ciepłej wodzie łuski				
Water Agent	Kreda	10 g	Mash	90 min

Notes

- dobra, czas zredukować karmele, zobaczymy jak będzie: w miejsce 1.5kg (10%) Caraaroma wstawiam słód owsiany, Goldeny przesuwam do karmeli i traktuję jako takie, daje mi to łącznie 20% owsa (z tego połowę karmelowego)

<https://byo.com/article/brewing-with-chocolate-tips-from-the-pros/>
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