

# sRISik

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **77**
- SRM **40.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **35 min**
- Evaporation rate **12 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	4 kg (73.4%)	80 %	7
Grain	Viking Munich Malt Dark	1 kg (18.3%)	78 %	28
Grain	Carafa Special III (Weyermann)	0.2 kg (3.7%)	75.74 %	1253
Grain	Viking Chocolate Dark Malt	0.15 kg (2.8%)	71 %	1218
Grain	Viking Roasted Barley	0.1 kg (1.8%)	70 %	1489

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Magnum	30 g	40 min	14 %
Boil	Summit	25 g	15 min	15 %
Boil	Summit	25 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Liquid	150 ml	Omega