

## #16 Kveik RIS Bourbon Oak Aged

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **73**
- SRM **68.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.56 kg (62.8%)	80 %	5
Grain	Żytni	0.24 kg (4.2%)	85 %	8
Grain	Płatki owsiane	0.31 kg (5.5%)	85 %	3
Grain	Karmelowy Czerwony	0.2 kg (3.5%)	75 %	59
Grain	Caraaroma	0.28 kg (4.9%)	78 %	350
Grain	Carafa II	0.16 kg (2.8%)	70 %	1100
Grain	Strzegom Barwiący	0.19 kg (3.4%)	68 %	1450
Grain	Fawcett - Pszeniczny Czekoladowy	0.28 kg (4.9%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.45 kg (7.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	48.38 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Liquid	79.16 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe średnio opiekane	23.75 g	Secondary	90 day(s)