

## Kveik 3 ris

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **83**
- SRM **45.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

| Type        | Name                           | Amount         | Yield | EBC |
|-------------|--------------------------------|----------------|-------|-----|
| Grain       | Pilzneński                     | 3 kg (46.5%)   | 81 %  | 4   |
| Grain       | Strzegom Monachijski typ II    | 2 kg (31%)     | 79 %  | 22  |
| Grain       | Brown Malt (British Chocolate) | 0.25 kg (3.9%) | 70 %  | 128 |
| Grain       | Weyermann - Carapils           | 0.25 kg (3.9%) | 78 %  | 4   |
| Grain       | Biscuit Malt                   | 0.25 kg (3.9%) | 79 %  | 45  |
| Grain       | Briess - Dark Chocolate Malt   | 0.25 kg (3.9%) | 60 %  | 827 |
| Grain       | Jęczmień palony                | 0.25 kg (3.9%) | 55 %  | 985 |
| Dry Extract | WES ekstrakt słodowy jasny     | 0.2 kg (3.1%)  | 80 %  | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 50 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 15 ml  | FM         |

## Notes

- Fermentacja w temp. 25-28 stopni, gęstwa 2 pokolenie  
*Sep 6, 2018, 11:01 AM*