

Kveik RIS

- Gravity **33.1 BLG**
- ABV **17 %**
- IBU **108**
- SRM **92.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.7 kg (61.5%) | 80 % | 5 |
| Grain | Special B Castle | 0.3 kg (2.8%) | 70 % | 350 |
| Grain | special X | 0.15 kg (1.4%) | 70 % | 350 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (9.2%) | 82 % | 5 |
| Grain | caramel aromatic strzegom | 0.2 kg (1.8%) | 60 % | 180 |
| Grain | Extra black | 0.4 kg (3.7%) | 65 % | 1400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (5.5%) | 73 % | 1001 |
| Grain | Czekoladowy | 0.4 kg (3.7%) | 60 % | 1000 |
| Grain | Słód owsiany Fawcett | 0.15 kg (1.4%) | 61 % | 5 |
| Grain | Pilzneński | 1 kg (9.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 100 g | 60 min | 13 % |
| Boil | Cascade | 30 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| hothead | Ale | Slant | 400 ml | omega |