

Kveik RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **145**
- SRM **98.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Monachijski typ I Weyermann | 4 kg (42.1%) | 78 % | 15 |
| Grain | Simpsons - Black Malt | 0.5 kg (5.3%) | 70 % | 1700 |
| Grain | Carafa Special I Weyermann | 0.5 kg (5.3%) | 65 % | 900 |
| Grain | Żytni Czekoladowy Weyermann | 0.5 kg (5.3%) | 65 % | 650 |
| Grain | Jęczmień palony | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Simpsons - Aromatic Malt | 0.5 kg (5.3%) | 82.5 % | 60 |
| Grain | Płatki jęczmienne | 0.5 kg (5.3%) | 75 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (5.3%) | 85 % | 3 |
| Sugar | Candi Sugar, Dark | 2 kg (21.1%) | 78.3 % | 542 |

late boil, 5 min przed końcem

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Chinook PL | 90 g | 60 min | 8.5 % |
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |

| | | | | |
|---------------------|------------|------|--------|--------|
| Aroma (end of boil) | Centennial | 50 g | 15 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 60 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 23 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------------------|------------|--------|---------|--------|
| Other | YEAST G.F. | 15 g | Boil | 10 min |
| 3 krotnie więcej | | | | |

Notes

- Co najmniej miesiąc w butelkach;
Cukier 5 min przed końcem gotowania, rozmieszać najpierw w misce z brzezka
May 27, 2020, 3:14 PM