

KVEIK RIS

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **61**
- SRM **69.2**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (51.9%)	80 %	6
Grain	Słód biscuit 50 EBC Castlemalting	1 kg (7.4%)	77 %	50
Grain	Słód pilznieński 3,2-4,5 EBC Strzegom	1 kg (7.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (7.4%)	82 %	5
Grain	Jęczmień palony	0.5 kg (3.7%)	55 %	1050
Grain	Caraaroma	0.5 kg (3.7%)	78 %	400
Grain	Weyermann Caramunich 3	0.5 kg (3.7%)	76 %	150
Grain	Carafa III	0.25 kg (1.9%)	70 %	1400
Grain	Płatki owsiane	1 kg (7.4%)	85 %	3
Grain	Słód pszeniczny czekoladowy	0.5 kg (3.7%)	80 %	900
Grain	Extra black	0.25 kg (1.9%)	65 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.7 %

Boil	lunga	50 g	20 min	11 %
Whirlpool	Challenger	60 g	15 min	6.1 %
Whirlpool	Fuggles	60 g	15 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	500 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Mash	60 min
Water Agent	Kwas fosforowy	10 g	Mash	70 min
Fining	whirfloc	12.5 g	Boil	10 min

Notes

- Podwójne zacieranie.
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