

Kveik 3 ris

- 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
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