

# KVEIK RIS 10I

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- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **65**
- SRM **57.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **66 C**, Time **95 min**
- Temp **78 C**, Time **35 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **95 min** at **66C**
- Keep mash **35 min** at **78C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Wheat, Torrified	0.5 kg (6.7%)	79 %	4
Grain	Weyermann Specjal W	0.5 kg (6.7%)	68 %	300
Grain	Abbey Malt Weyermann	0.25 kg (3.3%)	75 %	45
Grain	Fawcett - Pale Chocolate	0.5 kg (6.7%)	71 %	600
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	5 ml	House culture

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	5 min
Flavor	Kawa cold brew - Yellow Bourbon	75 g	Bottling	---