

KVEIK RIS #2

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **45**
- SRM **58.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **45.9 liter(s)**
- Total mash volume **59.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **45.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **-2.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (64.3%)	80 %	7
Grain	Simpsons - Golden Naked Oats	2 kg (14.3%)	73 %	20
Grain	Weyermann - Special W	1 kg (7.1%)	70 %	300
Grain	Weyermann - Carawheat	0.5 kg (3.6%)	77 %	125
Grain	Fawcett - Pale Chocolate	1 kg (7.1%)	70 %	565
Grain	Simpsons - Chocolate Malt	0.5 kg (3.6%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	20 ml	House culture

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	300 g	Mash	90 min
Do drugiego zacieru przy wygrzewie dodane 300g wymoczonej w ciepłej wodzie łuski - drugie zacieranie przeciągnąć do 120min (wymieszać w połowie)				
Flavor	Laktoza	500 g	Boil	10 min
Do ustalenia ile, ale do połowy warki ma pójść laktoza w butelki				

Notes

- next one spróbować z caraaromą zamiast special w
May 8, 2020, 4:09 PM