

# Kveik RIS

- Gravity **33.1 BLG**
- ABV **17 %**
- IBU **108**
- SRM **92.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (61.5%)	80 %	5
Grain	Special B Castle	0.3 kg (2.8%)	70 %	350
Grain	special X	0.15 kg (1.4%)	70 %	350
Grain	Słód pszeniczny Bestmalz	1 kg (9.2%)	82 %	5
Grain	caramel aromatic strzegom	0.2 kg (1.8%)	60 %	180
Grain	Extra black	0.4 kg (3.7%)	65 %	1400
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (5.5%)	73 %	1001
Grain	Czekoladowy	0.4 kg (3.7%)	60 %	1000
Grain	Słód owsiany Fawcett	0.15 kg (1.4%)	61 %	5
Grain	Pilzneński	1 kg (9.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Cascade	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hothead	Ale	Slant	400 ml	omega