

# KVEIK RIS

- Gravity **38.3 BLG**
- ABV **21.1 %**
- IBU **85**
- SRM **95.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **63.3 liter(s)**
- Total mash volume **75.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (68.8%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (15.8%)	82 %	5
Grain	Special B Castle	0.3 kg (2.4%)	70 %	350
Grain	Special X Castle	0.3 kg (2.4%)	70 %	350
Grain	Extra black	0.2 kg (1.6%)	65 %	1400
Grain	cara red	0.1 kg (0.8%)	60 %	40
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4%)	73 %	1001
Grain	Czekoladowy	0.4 kg (3.2%)	70 %	788
Grain	black	0.15 kg (1.2%)	65 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hothead	Ale	Slant	350 ml	omega