

# Kveik RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **85**
- SRM **48.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **34.7 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (71.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.6%)	75 %	30
Grain	Special B Malt	0.5 kg (4.6%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.5 kg (4.6%)	71 %	600
Grain	Weyermann - Carafa I	0.25 kg (2.3%)	70 %	690
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	Płatki owsiane	0.8 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	100 g	60 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornidal kveik	Ale	Slant	200 ml	---