

#13 Kveik Russian Imperial Stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **84**
- SRM **62.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.1%)	80 %	5
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (10.8%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 300	0.3 kg (5.4%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.4 kg (7.2%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM