

KVEIK RIS 1st mash

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **48**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (66.7%)	81 %	6
Grain	Simpsons - Golden Naked Oats	1 kg (13.3%)	73 %	20
Grain	Weyermann Special W	0.5 kg (6.7%)	65 %	300
Grain	Simpsons - DRC Double Roasted Crystal	0.25 kg (3.3%)	70 %	45
Grain	Fawcett Chocolate Malt	0.5 kg (6.7%)	70 %	1175
Grain	Simpsons - Roasted Barley Malt	0.25 kg (3.3%)	70 %	1600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	90 min
Other	Łuska ryżowa	300 g	Mash	90 min

Notes

- Wyładzanie 8l do 22.5l
 - Do drugiego zacierania dać 300g łuski
- Nov 20, 2019, 12:17 AM*