

KVEIK RIS #2.1

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **53**
- SRM **74.5**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **45.9 liter(s)**
- Total mash volume **59.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **45.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **-4.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 8 kg (57.1%) | 80 % | 7 |
| Grain | Simpsons - Golden Naked Oats | 2 kg (14.3%) | 73 % | 20 |
| Grain | Weyermann - Special W | 1.5 kg (10.7%) | 70 % | 300 |
| Grain | Weyermann - Carawheat | 0.5 kg (3.6%) | 77 % | 125 |
| Grain | Fawcett - Pale Chocolate | 1 kg (7.1%) | 70 % | 565 |
| Grain | Simpsons - Chocolate Malt | 0.5 kg (3.6%) | 70 % | 1150 |
| Grain | Weyermann - Chocolate Wheat Malt | 0.5 kg (3.6%) | 70 % | 1050 |
| Sugar | Laktoza | 0 kg | 75 % | 0 |

350 g na 15min przed końcem gotowania - 1 Blg z laktozy

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 90 g | 39 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|---------------|
| Kveik | Ale | Slant | 100 ml | House culture |

Extras

| Type | Name | Amount | Use for | Time |
|--|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 350 g | Mash | 90 min |
| Do drugiego zacieru przy wygrzewie dodane 300g wymoczonej w ciepłej wodzie łuski | | | | |
| Flavor | Laktoza | 350 g | Boil | 15 min |

Notes

- drugie zacieranie 90min przemieszane w połowie
 - zacieram w 1szym rzucie całe palone, w drugim cały karmel, z bazą i oatsami po połowie do każdego
 - pierwsza połowa bez wygrzewu, druga z wygrzewem do 78C
 - propozycja modyfikacji zasypu next time: Special W - OUT --> 1 kg Caraaroma + 0.5 kg Carawheat (pomyśleć czy inaczej nie zbilansować karmeli skoro naked oats to crystal) & Chocolate Simpsons - OUT --> 0.5 kg Carafa Special II & wyższy ekstrakt (może +1kg bazy) & BEZ laktozy & maybe lunga zamiast Magnum (??) & maybe łuska kakaowa (0.5kg na 20l pod koniec zacierania)
- May 20, 2020, 9:58 AM