

KVEIK RIS 3.0

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **50**
- SRM **61.4**
- 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 **60 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **49.2 liter(s)**
- Total mash volume **64.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **49.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **-4.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 9.5 kg (63.3%) | 80 % | 7 |
| Grain | Fawcett - Oat Malt | 1.5 kg (10%) | 65 % | 6 |
| Grain | Simpsons - Golden Naked Oats | 1.5 kg (10%) | 70 % | 20 |
| Grain | Weyermann - Carawheat | 0.5 kg (3.3%) | 70 % | 125 |
| Grain | Fawcett - Pale Chocolate | 1 kg (6.7%) | 70 % | 565 |
| Grain | Weyermann - Carafa Special I | 0.5 kg (3.3%) | 70 % | 900 |
| Grain | Weyermann - Chocolate Wheat Malt | 0.5 kg (3.3%) | 70 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 90 g | 35 min | 11 % |

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 | | | | |
| Water Agent | Kreda | 10 g | Mash | 90 min |

Notes

- dobra, czas zredukować karmele, zobaczymy jak będzie: w miejsce 1.5kg (10%) Caraaroma wstawiam słód owsiany, Goldeny przesuwam do karmeli i traktuję jako takie, daje mi to łącznie 20% owsa (z tego połowę karmelowego)

<https://byo.com/article/brewing-with-chocolate-tips-from-the-pros/>
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