

# Kveik RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **145**
- SRM **98.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I Weyermann	4 kg (42.1%)	78 %	15
Grain	Simpsons - Black Malt	0.5 kg (5.3%)	70 %	1700
Grain	Carafa Special I Weyermann	0.5 kg (5.3%)	65 %	900
Grain	Żytni Czekoladowy Weyermann	0.5 kg (5.3%)	65 %	650
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Simpsons - Aromatic Malt	0.5 kg (5.3%)	82.5 %	60
Grain	Płatki jęczmienne	0.5 kg (5.3%)	75 %	4
Grain	Płatki pszeniczne	0.5 kg (5.3%)	85 %	3
Sugar	Candi Sugar, Dark	2 kg (21.1%)	78.3 %	542

late boil, 5 min przed końcem

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	90 g	60 min	8.5 %
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %

Aroma (end of boil)	Centennial	50 g	15 min	10.5 %
Aroma (end of boil)	Amarillo	60 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	23 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	YEAST G.F.	15 g	Boil	10 min
3 krotnie więcej				

## Notes

- Co najmniej miesiąc w butelkach;  
Cukier 5 min przed końcem gotowania, rozmieszać najpierw w misce z brzeczką  
*May 27, 2020, 3:14 PM*