

Kveik RIS

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **93**
- SRM **58.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.6 kg (38.2%)	82 %	4
Grain	Mep@Ale	2.2 kg (32.4%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.2 kg (2.9%)	70 %	190
Grain	Special B Malt	0.15 kg (2.2%)	65.2 %	315
Grain	Weyermann - Carafa II	0.3 kg (4.4%)	70 %	837
Grain	Simpsons - Black Malt	0.1 kg (1.5%)	70 %	1600
Grain	Simpsons - Chocolate Malt	0.1 kg (1.5%)	73 %	1200
Grain	Viking Karmel 100	0.1 kg (1.5%)	75 %	100
Grain	Mep@Wheat	0.35 kg (5.1%)	84.7 %	4
Grain	CrispMalting Wheat toasted	0.35 kg (5.1%)	82 %	29
Grain	Platki owsiane	0.35 kg (5.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Iunga Polish Hops	60 g	60 min	10 %
Boil	Tradition PL	50 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	50 ml	Kveik

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.25 g	Boil	10 min
Other	Cynk	0.5 g	Boil	10 min