

RIS kveik

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **60**
- SRM **32.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **43.1 liter(s)**
- Total mash volume **59 liter(s)**

Steps

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

Mash step by step

- Heat up **43.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **50.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 10.3 kg (64.6%) | 79 % | 6 |
| Grain | Monachijski | 2.8 kg (17.6%) | 80 % | 16 |
| Grain | Caraaroma | 1 kg (6.3%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.8 kg (5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (1.9%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.75 kg (4.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 135 g | 70 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |