

## 18a# RIS - Cienki sh Amarillo

- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **45.3**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.9 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **8.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (58.8%)	79 %	6
Grain	Strzegom Pilzneński	0.3 kg (8.8%)	80 %	4
Grain	Żytni	0.3 kg (8.8%)	85 %	8
Grain	Żytni Czekoladowy Wayermann	0.3 kg (8.8%)	68 %	700
Grain	Black (Patent) Malt	0.2 kg (5.9%)	55 %	1300
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.9%)	68 %	1200
Grain	Płatki owsiane	0.1 kg (2.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	50 min	7.5 %
Boil	Amarillo	10 g	30 min	7.5 %
Boil	Amarillo	10 g	15 min	7.5 %
Boil	Amarillo	10 g	10 min	7.5 %
Whirlpool	Amarillo	10 g	0 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska Gryczna	250 g	Mash	10 min

## Notes

- 24 Luty 2017  
Przed gotowaniem: 19L 10BLG  
Wyszło: 16L 12,7BLG  
  
6 Marca  
Cicha przy 6BLG:  
A: 7L  
B: 7L + 10g płatków whisky moczonych 12h w whisky  
  
Rozlew:  
A: 10 Marca - 23g cukru + 200ml wody  
B: 5 Kwietnia + 28g cukru (2.0 CO2)  
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