

#24 RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **88**
- SRM **62.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.3 liter(s)**
- Boil time **85 min**
- Evaporation rate **5 %/h**
- Boil size **9.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **9.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (50.1%) | 80 % | 5 |
| Grain | Weyermann - Pszeniczny Czekoladowy | 0.2 kg (5%) | 73 % | 1100 |
| Grain | Jęczmień palony | 0.175 kg (4.4%) | 55 % | 1150 |
| Grain | Viking Malt Karmelowy | 0.1 kg (2.5%) | 75 % | 140 |
| Grain | Carafa II SPECIAL | 0.17 kg (4.3%) | 70 % | 1150 |
| Grain | Płatki pszeniczne | 0.35 kg (8.8%) | 85 % | 3 |
| Grain | Monachijski | 0.5 kg (12.5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 85 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 80 ml | Wyeast Labs |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- uzyskałem 8,5L 20,5*P
około 4,5L 7*P odparowałem w mniejszych garnkach by zagęścić do 19*P i dolałem.

Dolałem 0,5 wody na koniec by było 22*P.

Feb 20, 2019, 12:23 AM