

## B&M RIS

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **39**
- SRM **40.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (15.3%)	79 %	16
Grain	Strzegom Pszeniczny	0.4 kg (4.1%)	81 %	6
Grain	Carafa II	0.4 kg (4.1%)	70 %	812
Grain	Caraaroma	0.4 kg (4.1%)	78 %	400
Grain	Płatki owsiane	0.8 kg (8.2%)	85 %	3
Grain	Carahell	0.5 kg (5.1%)	77 %	26
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.2 kg (2%)	60 %	827
Grain	Biscuit Malt	0.4 kg (4.1%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	60 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	50 g	Secondary	21 day(s)
Spice	Wanilia	30 g	Secondary	21 day(s)

## Notes

- Zalecana kreda Piwowarska do zacieru w celu uzyska jak najmniejszej wody eliminując efekty kwaśnej brzezki w stoucie. Dodatkowy można użyć kwasu fosforowego jeżeli ph jest poniżej 6,0  
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