

# Habanero RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **117**
- SRM **62**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **43.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **42.3 liter(s)**
- Total mash volume **60.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **42.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **43.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (38%)	85 %	7
Grain	Monachijski	5 kg (27.2%)	80 %	16
Grain	Caraaroma	1 kg (5.4%)	78 %	400
Grain	Caramunich II	0.5 kg (2.7%)	71.7 %	110
Grain	Weyermann pszeniczny jasny	0.5 kg (2.7%)	80 %	6
Grain	Płatki owsiane	0.6 kg (3.3%)	20 %	---
Grain	Płatki jęczmienne	0.8 kg (4.3%)	20 %	---
Grain	Płatki pszenne	0.8 kg (4.3%)	20 %	---
Grain	Weyermann - Carafa I	0.7 kg (3.8%)	70 %	690
Grain	Jęczmień palony	1.2 kg (6.5%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.3 kg (1.6%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	90 min	11.5 %
Boil	Chinook	100 g	90 min	11.2 %

Boil	Columbus/Tomahawk/Zeus	20 g	90 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	2 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	30 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	Papryczki Habanero	13 g	Boil	40 min