

# Oak Flakes RIS

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- Gravity **27.8 BLG**
- ABV ---
- IBU **93**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (54.2%)	79 %	6
Grain	płatki owsiane	0.8 kg (9.6%)	65 %	---
Grain	Jęczmień palony	0.4 kg (4.8%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.6%)	74 %	788
Grain	Carafa III	0.3 kg (3.6%)	70 %	1034
Grain	Special B Malt	0.5 kg (6%)	65.2 %	315
Grain	Strzegom Monachijski typ I	1 kg (12%)	79 %	16
Grain	Pszeniczny	0.5 kg (6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Dr Rudi	40 g	60 min	11.8 %
Boil	Dr Rudi	30 g	30 min	11.8 %
Aroma (end of boil)	Dr Rudi	30 g	5 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe amerykańskie 1x średnie, 1x mocno opiekane	100 g	Secondary	28 day(s)