

R.I.S 2 (2023)

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **78**
- SRM **75.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (27.8%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (18.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (9.3%)	83 %	5
Grain	Oats, Malted	1 kg (9.3%)	80 %	5
Grain	Special B Malt	0.5 kg (4.6%)	65.2 %	315
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	pszeniczny czekoladowy weyermann	0.5 kg (4.6%)	65 %	1100
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.6%)	68 %	1200
Grain	Karmelowy Czerwony	0.3 kg (2.8%)	75 %	59
Grain	Weyermann - Carawheat	0.2 kg (1.9%)	77 %	97
Grain	Oats, Flaked	0.8 kg (7.4%)	80 %	2
Sugar	Brown Sugar, Light	0.5 kg (4.6%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	15 g	60 min	10 %
Boil	Exp 2/20	80 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Fermentis
obliczyć w programie ile gęstwy!				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	5 g	Boil	90 min
Water Agent	Chlorek wapnia	6 g	Boil	90 min
Water Agent	gips	2.5 g	Boil	90 min

Notes

- Gotowane 120min.

Start 1 tydzień- 12-15C

Podzielona warka na pół

Wersja OAK-

Płatki (średnio opiekane 45g, na 9 litrów. Gotowane w wodzie 10 min , woda odlana i dodane same płatki, cicha 2-4 max tygodnie.

Z wysłodzin kakaowo miętowy milk stout! z nutą soli

Dec 28, 2022, 5:11 PM