

RIS#2

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **57**
- SRM **49.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **67 C**, Time **85 min**
- Temp **67 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **85 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (33.1%)	79 %	22
Grain	Viking Pale Ale malt	2 kg (22.1%)	80 %	5
Grain	Płatki owsiane	0.88 kg (9.7%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.5%)	68 %	400
Grain	Strzegom Karmel 300	0.37 kg (4.1%)	70 %	299
Grain	Strzegom Barwiący	0.2 kg (2.2%)	68 %	1300
Grain	Weyermann - Carafa III	0.1 kg (1.1%)	70 %	1300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.1%)	68 %	1200
Grain	Jęczmień palony stary	0.2 kg (2.2%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (18.8%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	columbus	50 g	60 min	16.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	ekstrakt słodowy jasny	1700 g	Boil	15 min

Notes

- słody ciemne na 15 min przed mash out'em
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