

## #RIS 2

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **56**
- SRM **72.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **50.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **25 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **36.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **79C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński                       | 8.6 kg (59.5%) | 81 %  | 4    |
| Grain | Strzegom<br>Czekoladowy jasny    | 0.9 kg (6.2%)  | 68 %  | 400  |
| Grain | Strzegom Karmel<br>600           | 1.8 kg (12.5%) | 68 %  | 601  |
| Grain | Jęczmień palony                  | 0.35 kg (2.4%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.35 kg (2.4%) | 68 %  | 1200 |
| Grain | Strzegom pszenica<br>prażona     | 0.35 kg (2.4%) | 70 %  | 1000 |
| Grain | Karmelowy żytni<br>Strzegom      | 0.35 kg (2.4%) | 75 %  | 150  |
| Grain | Karmelowy<br>Pszeniczny Strzegom | 0.35 kg (2.4%) | 79 %  | 300  |
| Grain | Płatki owsiane                   | 1.4 kg (9.7%)  | 60 %  | 3    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 60 min | 7.9 %      |

|                     |        |      |           |        |
|---------------------|--------|------|-----------|--------|
| Boil                | Citra  | 50 g | 60 min    | 12.3 % |
| Aroma (end of boil) | Magnum | 25 g | 10 min    | 7.9 %  |
| Dry Hop             | Magnum | 25 g | 14 day(s) | 7.9 %  |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | Sliwka wedzona | 200 g  | Boil      | 60 min    |
| Flavor | Platki debowe  | 200 g  | Primary   | 14 day(s) |
| Flavor | Sliwka wedzona | 300 g  | Secondary | 10 day(s) |

## Notes

- Warka podzielona na 2 fermentory:  
 Fermentor 1 - dodatek sliwki  
 Fermentor 2 - dodatek płatki  
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