

RIS Brett Rum 15l

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **39**
- SRM **54**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.4 kg (57.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.7 kg (22.4%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.6%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (5.3%) | 68 % | 400 |
| Grain | Viking melanoidynowy | 0.3 kg (3.9%) | 75 % | 60 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4.6%) | 68 % | 1202 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |
| Boil | First Gold | 25 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------------|-------------|---------------|-------------------|
| Wlp648 - brettanomyces bruxellensis trois vrai | Ale | Liquid | 400 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|---------------|----------------|-------------|
| Flavor | Płatki dębowe po rumie | 50 g | Secondary | 10 day(s) |