

# RiS padalec

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **79**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (71.4%)	80 %	5
Grain	Weyermann Caramunich 3	0.8 kg (6.3%)	76 %	150
Grain	Jęczmień palony	0.3 kg (2.4%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.5 kg (4%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (4.8%)	73 %	1001
Grain	Castle Cafe	0.5 kg (4%)	75.5 %	480
Grain	Carafa III	0.5 kg (4%)	70 %	1034
Grain	Strzegom Karmel 600	0.4 kg (3.2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %

## Notes

- Ca 26 mg 4 so42 53 NA 7 cl 16 hco3 80  
Ca 100 -2 mg 5 +1 so42 50 +9 NA 35 +2 cl 60 +4 hco3 265 + 23

na 50l wody 13g weglan wapnia(kreda)  
soda oczyszczona 2g  
gips piwowarski 0,5g  
chlorek wapnia 2g  
chlorek sodu, sól kuchenna 2g  
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