

# Rum RiS

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **71**
- SRM **59.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting Pale Ale	3.2 kg (35.8%)	80 %	9
Grain	Słód Caramunich Typ II Weyermann	0.55 kg (6.1%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.5 kg (5.6%)	71 %	600
Grain	Pilzneński Vikingmalt	2.2 kg (24.6%)	81 %	4
Grain	Carafa III	0.35 kg (3.9%)	70 %	1034
Grain	Bestmaltz Wiedeński	1.9 kg (21.2%)	79 %	9
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Rum	15 g	Secondary	10 day(s)
Flavor	Wiśnia z Rumu	2000 g	Secondary	5 day(s)