

# Torfowy RIS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **52**
- SRM **61.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3.5 kg (36.8%)	80 %	5
Grain	Viking Wędzony torfem	4 kg (42.1%)	81 %	7
Grain	Carafa Special typ II	0.5 kg (5.3%)	70 %	1150
Grain	Chateau Biscuit	0.5 kg (5.3%)	79 %	50
Grain	Viking Czekoladowy ciemny	1 kg (10.5%)	67 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	12.4 %
Boil	Książęcy	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis