

WHISKY RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **72**
- SRM **61.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Słód CHÂTEAU PEATED | 2 kg (31.3%) | 80 % | 4 |
| Grain | Viking Pilsner malt | 1 kg (15.6%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (12.5%) | 79 % | 16 |
| Grain | Peat Smoked Malt | 0.5 kg (7.8%) | 74 % | 6 |
| Grain | Fawcett - Brown | 0.5 kg (7.8%) | 72 % | 180 |
| Grain | Rye, Flaked | 0.4 kg (6.3%) | 78.3 % | 4 |
| Grain | Caraaroma | 0.25 kg (3.9%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.9%) | 73 % | 120 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.9%) | 20 % | 900 |
| Grain | Carafa III | 0.25 kg (3.9%) | 70 % | 1034 |
| Grain | Carafa II | 0.1 kg (1.6%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-----------|------|--------|-------|
| Boil | El Dorado | 30 g | 60 min | 15 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Fuggles | 30 g | 20 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|-----------|-----------|
| Other | płatki dębowe macerowane bourbonie | 25 g | Secondary | 10 day(s) |