100% Brett Rye RIS

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **61**
- SRM **57.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg *(62.5%)*	80 %	3
Grain	Żytni	0.6 kg *(10%)*	85 %	8
Grain	Weyermann - Chocolate Rye	0.9 kg *(15%)*	20 %	650
Grain	Crystal II 200	0.75 kg *(12.5%)*	71 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648	Ale	Slant	200 ml	Wlp

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	5 g	Boil	60 min