

Urodzinowy RIS

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **49**
- SRM **60.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- 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 **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	5.5 kg (70.1%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.75 kg (9.6%)	71 %	600
Grain	Weyermann Caramunich 3	0.6 kg (7.6%)	76 %	150
Grain	Castle Cafe	0.5 kg (6.4%)	75.5 %	480
Grain	Płatki owsiane	0.5 kg (6.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	300 ml	White Labs

Notes

- Parametry z zapasem - celuję w 30BLG i 8L. Zacieranie dwurażne.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

1. Zacieranie 4kg słoðu w 16L wody. Po zacieraniu zostanie ok. 12L reszta w młócie. Wysłodzić 4L wody do uzyskania 16L brzeczki.
2. Zacieranie reszty słoðu (3,85kg) w brzeczce z pierwszego kroku. Po II zacieraniu zostanie ok 12L brzeczki do gotowania. (ewentualne wysładzanie w zależności od otrzymanego ekstraktu).
3. Przed gotowaniem zweryfikować ilość chmielu na goryczkę.

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