

# RIS x nottki - wysłodzinowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **49**
- SRM **49.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **27 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (53%)	81 %	4
Grain	Monachijski	0.65 kg (8.6%)	80 %	16
Grain	Strzegom Monachijski typ II	0.65 kg (8.6%)	79 %	22
Grain	Słód owsiany Fawcett	0.5 kg (6.6%)	75 %	5
Grain	Brown Malt (British Chocolate)	0.5 kg (6.6%)	70 %	128
Sugar	Brown Sugar, Dark	0.25 kg (3.3%)	100 %	99
Grain	Weyermann - Chocolate Rye	0.25 kg (3.3%)	20 %	493
Grain	Biscuit Malt	0.2 kg (2.6%)	79 %	45
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.6%)	70 %	1024
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.6%)	73 %	1001
Grain	Carafa II	0.15 kg (2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	27 g	60 min	10.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.16 g	Boil	10 min
Water Agent	Lactic Acid	4.34 g	Mash	60 min
Water Agent	Calcium Chloride	6.06 g	Mash	60 min
Water Agent	NaCl	2.6 g	Mash	60 min