

# RIS z kawą i tonką, leżakowany na płatkach, peated

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **38.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II      | 3 kg (33.7%)   | 79 %  | 22   |
| Grain | Viking Pale Ale malt             | 2.5 kg (28.1%) | 80 %  | 5    |
| Grain | Casle Malting Whisky Nature      | 2.5 kg (28.1%) | 85 %  | 4    |
| Grain | Carafa III                       | 0.3 kg (3.4%)  | 70 %  | 1034 |
| Grain | żytni czekoladowy                | 0.3 kg (3.4%)  | 73 %  | ---  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.4%)  | 73 %  | 1001 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 40 g   | 60 min | 15.5 %     |
| Boil    | Warrior | 40 g   | 30 min | 15.5 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name                         | Amount | Use for   | Time     |
|--------|------------------------------|--------|-----------|----------|
| Flavor | kawa                         | 180 g  | Secondary | 7 day(s) |
| Flavor | tonka                        | 10 g   | Secondary | 7 day(s) |
| Fining | mech                         | 5 g    | Boil      | 15 min   |
| Other  | łuska orkiszowa do filtracji | 500 g  | Mash      | 60 min   |

## Notes

- Na 60 dni na płatki dębowe bourbonowe, macerowane wcześniej w bourbonie. Przed butelkowaniem - na 7 dni kawa i tonka.  
*Nov 7, 2017, 10:20 PM*