

# 100% Peated RIS

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU ---
- SRM **49.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	4.8 kg (85.7%)	80 %	4
Grain	Carafa III	0.3 kg (5.4%)	70 %	1034
Grain	Weyermann - Chocolate Wheat	0.5 kg (8.9%)	74 %	788

## Notes

- Celem 7-8L RISa, 8L Peated Milk Stouta z wysłodzin (podbić lakto i ewentualnie cukrem do 14 BLG). Chmielenie ogarnąć mając dane z gotowania (sypać coś z ładnym % alfa).  
*Feb 7, 2018, 5:29 PM*