

15 RIS

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **75**
- SRM **68.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **39.5 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **69 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **-1.9 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (35.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (23.8%) | 79 % | 22 |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (7.1%) | 82 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.7 kg (8.3%) | 73 % | 1001 |
| Grain | Carafa III | 0.3 kg (3.6%) | 70 % | 1300 |
| Grain | Płatki owsiane | 1.3 kg (15.5%) | 85 % | 3 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 0.5 kg (6%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 20 g | --- |
|--------------|-----|-----|------|-----|

Notes

- CARAFA III dodawana na koniec zacierania (10min)
Dec 21, 2019, 1:24 AM