

## 30+: Rzeźnik z Blaviken - RIS

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **36**
- SRM **39.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 5 kg (36.5%)   | 80 %  | 5   |
| Grain          | Strzegom Monachijski typ I | 5 kg (36.5%)   | 79 %  | 16  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (12.4%) | 80 %  | 30  |
| Grain          | Strzegom Czekoladowy jasny | 0.5 kg (3.6%)  | 68 %  | 400 |
| Grain          | Wędzony wiśnią Viking Malt | 1 kg (7.3%)    | 81 %  | 10  |
| Grain          | Jęczmień palony            | 0.5 kg (3.6%)  | 55 %  | 985 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 70 g   | 60 min | 11 %       |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 200 ml | Wyeast Labs |
| Safale US-05             | Ale  | Slant | 200 ml | Fermentis   |

|                                       |     |        |        |            |
|---------------------------------------|-----|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 700 ml | White Labs |
|---------------------------------------|-----|--------|--------|------------|

### Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Other  | Płatki dębowe Whisky | 50 g   | Secondary | 30 day(s) |
| Flavor | Kawa                 | 100 g  | Secondary | 14 day(s) |
| Flavor | Śliwka               | 200 g  | Secondary | 14 day(s) |

### Notes

- WLP099 będą dodane później.  
Kawa i śliwki będą dodane osobno. Kawa do połowy warki, śliwki do drugiej połowy.  
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