

## 6# RiS "Rycząca trzydziestka"

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **67**
- SRM **40.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.8 kg (55.2%)	80 %	5
Grain	Monachijski	0.8 kg (9.2%)	80 %	16
Grain	Strzegom Bursztynowy	0.8 kg (9.2%)	70 %	49
Grain	Czekoladowy	0.2 kg (2.3%)	60 %	788
Grain	Briess - Chocolate Malt	0.4 kg (4.6%)	60 %	690
Grain	Strzegom pszenica prażona	0.2 kg (2.3%)	70 %	1000
Sugar	Glukoza	1 kg (11.5%)	100 %	0
Grain	Płatki jęczmienne	0.5 kg (5.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	25 g	90 min	15.8 %
Boil	Tomahawk	25 g	60 min	15.8 %
Boil	Epic	25 g	30 min	4.1 %
Boil	Epic	25 g	15 min	4.1 %
Whirlpool	Bramling Cross	50 g	1 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe	50 g	Secondary	14 day(s)

## Notes

- Z wstodzin RIS'a powstał Chocolate Milk Stout:  
22 litry wstodzin + 1,5kg WES jasny + 150g łuski kakaowca + 750g laktozy + gęstwa US05  
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