

# BRETT RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **52**
- SRM **79.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **-2.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyerman Torrefied	5 kg (62.6%)	79 %	4
Grain	Weyermann - Chocolate Rye	0.5 kg (6.3%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.5 kg (6.3%)	74 %	788
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985
Grain	Carafa III	0.25 kg (3.1%)	70 %	1034
Grain	Carabohemian	0.5 kg (6.3%)	74 %	200
Grain	Weyermann Cararye	0.25 kg (3.1%)	74 %	150
Grain	Simpsons - Crystal Extra Dark	0.25 kg (3.1%)	74 %	315
Sugar	Cukier	0.1 kg (1.3%)	100 %	4
Dry Extract	WES ekstrakt słodowy jasny	0.14 kg (1.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Amagamation Super Blend II	Ale	Slant	300 ml	The Yeast Bay

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Kreda Piwowarska	4 g	Mash	90 min
Fining	Whirlfloc	1 g	Boil	10 min