

Cognac RIS

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **114**
- SRM **55.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (69.8%) | 79 % | 6 |
| Grain | Carafa III | 0.25 kg (3.9%) | 70 % | 1034 |
| Grain | Caraamber | 0.5 kg (7.8%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.5 kg (7.8%) | 55 % | 985 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 65 g | 90 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|-----------|------------|
| FM53 Voss kveik | Ale | Liquid | 248.39 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | Płatki cognac | 8.87 g | Secondary | 24 day(s) |