

Leśny RIS

- Gravity **23.6 BLG**
- ABV ---
- IBU **86**
- SRM **44.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (34.7%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (17.4%) | 79 % | 16 |
| Grain | Carahell | 0.5 kg (5.8%) | 77 % | 26 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (5.8%) | 85 % | 5 |
| Grain | Fawcett - Dark Crystal | 0.29 kg (3.4%) | 71 % | 300 |
| Grain | Chocolate Malt (UK) | 0.3 kg (3.5%) | 73 % | 887 |
| Grain | Briess - Black Malt | 0.34 kg (3.9%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.29 kg (3.4%) | 70 % | 690 |
| Grain | Brown Malt (British Chocolate) | 0.12 kg (1.4%) | 70 % | 128 |
| Grain | Oats, Flaked | 0.8 kg (9.3%) | 80 % | 2 |
| Sugar | Candi Sugar, Clear | 0.5 kg (5.8%) | 78.3 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (5.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 12.5 % |
| Boil | Chinook | 45 g | 60 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| 05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|-----------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |
| Flavor | Płatki Whisky | 25 g | Secondary | 90 day(s) |
| Flavor | Płatki Bourbon | 25 g | Secondary | 90 day(s) |
| Water Agent | Kreda | 5 g | Mash | 60 min |