

## Peated RIS

- Gravity **34 BLG**
- ABV ---
- IBU **72**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3 kg (40.3%)   | 79 %  | 6    |
| Grain | Strzegom pszeniczny         | 1 kg (13.4%)   | 81 %  | 6    |
| Grain | Strzegom Karmel 150         | 0.5 kg (6.7%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy 1200   | 0.25 kg (3.4%) | 68 %  | 1202 |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.3%)  | 70 %  | 1000 |
| Grain | Jęczmień palony             | 0.25 kg (3.4%) | 55 %  | 985  |
| Grain | Weyermann - Carafa III      | 0.25 kg (3.4%) | 70 %  | 1024 |
| Grain | Strzegom Karmel 600         | 0.1 kg (1.3%)  | 68 %  | 601  |
| Grain | Casle Malting Whisky Nature | 2 kg (26.8%)   | 85 %  | 4    |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 16.5 %     |
| Boil    | Citra                  | 25 g   | 15 min | 12.5 %     |
| Boil    | Amarillo               | 25 g   | 15 min | 8.8 %      |
| Boil    | Centennial             | 25 g   | 15 min | 10.5 %     |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Fermentis us-05 | Ale  | Slant | 150 ml | ---        |