

R.I.S. R.I.P.

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **65**
- SRM **50.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 5 kg (42.9%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 2.5 kg (21.5%) | 79 % | 10 |
| Grain | Pszeniczny | 1.2 kg (10.3%) | 85 % | 4 |
| Grain | Fawcett - Crystal | 0.5 kg (4.3%) | 70 % | 160 |
| Grain | Caraaroma | 0.7 kg (6%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.8 kg (6.9%) | 80 % | 2 |
| Grain | Roasted barley fawcett | 0.2 kg (1.7%) | 68.5 % | 591 |
| Grain | chocolate malt fawcett | 0.75 kg (6.4%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 33 g | 60 min | 16.8 % |
| Boil | Northdown | 22 g | 30 min | 7.8 % |
| Boil | Flyers | 13 g | 30 min | 9 % |
| Boil | Fuggles | 40 g | 10 min | 4.6 % |
| Boil | Mosaic | 20 g | 60 min | 11.8 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 15 min |

Notes

- Zamierzam podzielić warkę i do części z niej (np. 5l.) dodać wody z solą. do przemyślenia użycie płatków dębowych-szczególnie płatków sherry.
Apr 19, 2017, 10:27 PM