

# Rakija RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **87**
- SRM **52.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (55.6%)	80 %	7
Grain	Monachijski	1 kg (18.5%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.6%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	karmelowy	0.2 kg (3.7%)	--- %	---
Grain	Żytni	0.25 kg (4.6%)	85 %	8
Grain	Caffe light	0.2 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	50 g	90 min	10 %
Boil	Aurora	15 g	30 min	8.5 %
Boil	Aurora	15 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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S 05	Ale	Slant	300 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe macerowane w rakiji	25 g	Secondary	14 day(s)