

RIS 2

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **89**
- SRM **71.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (52.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.55 kg (4.8%)	81 %	6
Grain	Castlemalting - Special B	0.85 kg (7.5%)	77 %	350
Grain	Weyermann -czekoladowy pszeniczny	1.1 kg (9.7%)	65 %	1000
Grain	Weyermann - Carafa II special	0.75 kg (6.6%)	65 %	1100
Grain	Płatki owsiane	0.5 kg (4.4%)	70 %	3
Liquid Extract	Bruntal	1.6 kg (14.1%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	90 g	60 min	13 %
Boil	lunga	50 g	20 min	9.5 %
Boil	Perle	30 g	7 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	10 dni

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe średnio wypiekane	60 g	Secondary	20 day(s)
Other	łuska ryżowa	100 g	Mash	---
Water Agent	węglan wapnia kreda	10 g	Mash	---

Notes

- Płatki macerowane w bourbonie ok 20 dni
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