

RIS #2 - platki dębowe

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **37**
- SRM **35.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (42.9%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (14.3%) | 81 % | 4 |
| Grain | Monachijski | 1.8 kg (17.1%) | 80 % | 16 |
| Grain | Abbey Castle | 0.4 kg (3.8%) | 80 % | 45 |
| Grain | Weyermann - Caramunich typ I | 0.4 kg (3.8%) | 73 % | 90 |
| Grain | Weyermann Belgian Special B Malt | 0.4 kg (3.8%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (1.9%) | 65 % | 900 |
| Grain | Weyermann - pszeniczny czekoladowy | 0.3 kg (2.9%) | 70 % | 1050 |
| Liquid Extract | Ekstrakt słodowy jasny | 1 kg (9.5%) | 79.3 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|--------|------------|
| Boil | gorzyczkowy Marynka - szyszki własny zbiór | 50 g | 90 min | 10 % |

| | | | | |
|---------------------|---|------|--------|-----|
| Aroma (end of boil) | aromatyczny Lubelski - szyszki własny zbiór | 50 g | 10 min | 4 % |
|---------------------|---|------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|-----------|-----------|
| Flavor | Płatki dębowe średnio opiekane (USA) | 50 g | Secondary | 60 day(s) |
| Water Agent | Kwas cytrynowy | 7.5 g | Mash | --- |