

# RiS Torfowy 2020

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **54**
- SRM **47.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**

## Mash step by step

- Heat up **31.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Munich	7 kg (56%)	80.5 %	15
Grain	Crisp premium peated	3 kg (24%)	70 %	60
Grain	Abbey Malt Weyermann	0.25 kg (2%)	75 %	45
Grain	Caramunich® typ I	0.5 kg (4%)	73 %	80
Grain	Weyermann Caramunich 3	0.26 kg (2.1%)	76 %	150
Grain	Black Barley (Roast Barley)	0.5 kg (4%)	55 %	1300
Grain	Weyermann - Pale Wheat Malt	1 kg (8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	45.28 g	45 min	4 %
Boil	citra	60 g	45 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP028 - Edinburgh Scottish Ale Yeast	Ale	Slant	300 ml	Fermentum Mobile
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