

# RIS v.3.0 Peated Whisky

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **76**
- SRM **63**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (53.2%)	80 %	4
Grain	Słód CHÂTEAU PEATED	2 kg (21.3%)	80 %	4
Grain	Strzegom Karmel 300	0.2 kg (2.1%)	70 %	299
Grain	Strzegom Karmel 150	0.3 kg (3.2%)	75 %	150
Grain	Karmelowy żytni Strzegom	0.5 kg (5.3%)	75 %	150
Grain	WeWyermann - Carafa Specjal II	0.25 kg (2.7%)	1 %	1150
Grain	Jęczmień palony	0.25 kg (2.7%)	1 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.7%)	1 %	1001
Grain	Rye, Flaked	0.5 kg (5.3%)	70 %	4
Grain	Castle Cafe	0.15 kg (1.6%)	5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Zeus	40 g	60 min	15.5 %
Boil	lunga	20 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis
gestwa po słabszej warce.				

## Extras

Type	Name	Amount	Use for	Time
Flavor	kostki debowe Peated whisky	50 g	Secondary	42 day(s)