

# RIS Whisky

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **48.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **68.9 C**, Time **30 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68.9C**
- Keep mash **10 min** at **75.6C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC  |
|---|---|----------------|-------|------|
| Grain   | Hook Head Irish Pale Malt 4-6 EBC (Minch) | 4 kg (41%)     | 80 %  | 6    |
| Grain   | Minch Irish Grown Wheat Malt              | 1 kg (10.3%)   | 81 %  | 5    |
| Grain   | Minch Irish Whiskey Malt                  | 2 kg (20.5%)   | 80 %  | 20   |
| TYPICAL PROFILE PSY > 405 strzelam co do koloru |   |                |       |      |
| Grain   | Fawcett - Pale Chocolate                  | 0.5 kg (5.1%)  | 71 %  | 600  |
| Grain   | Black Barley (Roast Barley)               | 0.5 kg (5.1%)  | 55 %  | 1200 |
| Grain   | Weyermanns Roasted Rye Malt               | 0.25 kg (2.6%) | 71 %  | 800  |
| Grain   | Płatki owsiane                            | 0.5 kg (5.1%)  | 85 %  | 3    |
| Grain   | Bestmalz Carmel Pils                      | 1 kg (10.3%)   | 75 %  | 5    |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |