

# Śliwkowy RIS

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **30**
- SRM **34.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński       | 3.8 kg (42.2%) | 79 %  | 10  |
| Grain | Monachijski              | 3 kg (33.3%)   | 80 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC | 0.35 kg (3.9%) | 75 %  | 30  |
| Grain | Strzegom Karmel<br>600   | 0.4 kg (4.4%)  | 68 %  | 601 |
| Grain | Czekoladowy              | 0.45 kg (5%)   | 60 %  | 788 |
| Grain | Płatki owsiane           | 1 kg (11.1%)   | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type   | Name                            | Amount | Use for   | Time      |
|--------|---------------------------------|--------|-----------|-----------|
| Fining | Mech irlandzki                  | 5 g    | Boil      | 15 min    |
| Flavor | Śliwka suszona                  | 200 g  | Boil      | 30 min    |
| Flavor | Śliwka suszona                  | 200 g  | Boil      | 15 min    |
| Flavor | Śliwka suszona (spasteryzowane) | 500 g  | Secondary | 14 day(s) |

## Notes

- Płatki owsiane skleikować (wrzucić do 5 l wody w temperaturze około 80 stopni i przetrzymać około 20 minut), następnie schłodzić do około 45 stopni i dodać do zacieru głównego.  
Nagazowanie 65 g cukru na 20 l  
*Nov 21, 2018, 9:02 AM*