

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 30EBC | 0.35 kg (3.9%) | 75 % | 30 |
| Grain | Strzegom Karmel 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
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