

## #Sowa 14 - Ruski Węgiel / RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **20**
- SRM **70.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt            | 4 kg (58.4%)   | 80 %  | 5   |
| Grain          | Jęczmień palony                 | 0.25 kg (3.6%) | 60 %  | 985 |
| Grain          | Strzegom Karmel 600             | 0.25 kg (3.6%) | 70 %  | 601 |
| Grain          | Pszeniczny                      | 0.25 kg (3.6%) | 85 %  | 4   |
| Grain          | Strzegom Czekoladowy jasny      | 0.1 kg (1.5%)  | 68 %  | 400 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (24.8%) | 90 %  | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny      | 0.3 kg (4.4%)  | 90 %  | 35  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 30 g   | 60 min | 7 %        |
| Boil    | East Kent Goldings | 10 g   | 15 min | 5.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

## Notes

- Piwo uwarzone 13.10.2019 r, butelkowane 31.10.2019 r.  
Błąd polegał na zbyt szybkim zabutelkowaniu - piwo jest zdecydowanie za słodkie, mimo, że fermentacja zakończyła się. Brzeczka startowa 26 BLG, odfermentowało do 17 BLG. W butelkach ledwo się nagazowało, póki co jeszcze leżakuje.  
*Dec 6, 2020, 1:48 PM*