

# Torfowy RIS

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **108**
- SRM **67**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature 35ppm	4.9 kg (70%)	85 %	4
Grain	Cara Gold Castlemalting	0.35 kg (5%)	78 %	120
Grain	Weyermann - Roasted Barley	0.35 kg (5%)	70 %	1300
Grain	Weyermann - Chocolate Rye	0.7 kg (10%)	20 %	650
Grain	Oats, Flaked	0.7 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	70 min	12.5 %