

Torfowy RIS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **52**
- SRM **61.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale | 3.5 kg (36.8%) | 80 % | 5 |
| Grain | Viking Wędzony torfem | 4 kg (42.1%) | 81 % | 7 |
| Grain | Carafa Special typ II | 0.5 kg (5.3%) | 70 % | 1150 |
| Grain | Chateau Biscuit | 0.5 kg (5.3%) | 79 % | 50 |
| Grain | Viking Czekoladowy ciemny | 1 kg (10.5%) | 67 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 12.4 % |
| Boil | Książęcy | 20 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | Fermentis |