

## Vanilla Cinnamon RIS #2

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- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **91**
- SRM **66**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **49.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (18.2%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	10 kg (60.6%)	80 %	20
Grain	Oats, Flaked	2 kg (12.1%)	80 %	2
Grain	Strzegom Czekoladowy 1200	0.5 kg (3%)	68 %	1202
Grain	Carafa III	0.5 kg (3%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Boil	Marynka	50 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	1000 ml	White Labs

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	płatki drożdżowe cream macerowane 20 dni w passport scotch	30 g	Secondary	30 day(s)
Flavor	passport scotch	200 g	Secondary	30 day(s)
Spice	wanilia	27 g	Secondary	14 day(s)
Spice	cynamon	3 g	Secondary	---
Spice	kakao	45 g	Secondary	---