

#28 Xmas RIS #3

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **47**
- SRM **48.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **38.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (31.6%)	80 %	5
Grain	Strzegom Pilzneński	3.3 kg (31.6%)	80 %	4
Grain	Strzegom Monachijski typ II	2.43 kg (23.3%)	79 %	22
Grain	Jęczmień palony	0.65 kg (6.2%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.1 kg (1%)	74 %	788
Grain	Carafa III	0.16 kg (1.5%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.14 kg (1.3%)	20 %	493
Grain	Weyermann - Caramel Rye Malt	0.15 kg (1.4%)	74 %	175
Grain	Special B Castle	0.11 kg (1.1%)	70 %	350
Grain	Castle Cafe	0.1 kg (1%)	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Śliwka wędzona	400 g	Secondary	5 day(s)
Macerat w 500ml wódki				

Spice	Ziarna kakaowca	100 g	Secondary	5 day(s)
Macerat w 500ml wódki				
Spice	Cynamon cejloński	10 g	Secondary	5 day(s)
Macerat w 500ml wódki				