

## 30+: Rzeźnik z Blaviken - RIS

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **36**
- SRM **39.7**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (36.5%)	80 %	5
Grain	Strzegom Monachijski typ I	5 kg (36.5%)	79 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (12.4%)	80 %	30
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.6%)	68 %	400
Grain	Wędzony wiśnią Viking Malt	1 kg (7.3%)	81 %	10
Grain	Jęczmień palony	0.5 kg (3.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
Safale US-05	Ale	Slant	200 ml	Fermentis

WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	700 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe Whisky	50 g	Secondary	30 day(s)
Flavor	Kawa	100 g	Secondary	14 day(s)
Flavor	Śliwka	200 g	Secondary	14 day(s)

### Notes

- WLP099 będą dodane później.  
Kawa i śliwki będą dodane osobno. Kawa do połowy warki, śliwki do drugiej połowy.  
*Dec 20, 2019, 6:48 PM*