

# 80 Whisky Rye RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **69**
- SRM **51.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (25%)	80 %	5
Grain	Casle Malting Whisky Nature	1.5 kg (25%)	85 %	4
Grain	Żytni	1.2 kg (20%)	85 %	8
Grain	Słód owsiany Fawcett	0.6 kg (10%)	61 %	5
Grain	Crystal II 200	0.6 kg (10%)	71 %	200
Grain	Weyermann - Carafa II special	0.3 kg (5%)	70 %	837
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	65 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile