

# Brett RIS

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **58**
- SRM **51.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (22.5%)	80 %	4
Grain	Strzegom Monachijski typ II	6 kg (54%)	79 %	22
Grain	Weyermann - Chocolate Rye	0.12 kg (1.1%)	20 %	600
Grain	Chocolate Malt (UK)	0.5 kg (4.5%)	73 %	1100
Grain	Carafa III	0.3 kg (2.7%)	70 %	1034
Liquid Extract	Bruntal Pale Ale	1.7 kg (15.3%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648 - brettanomyces bruxellensis trois vrai	Ale	Slant	400 ml	White Labs