

# Cognac RIS

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **114**
- SRM **55.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (69.8%)	79 %	6
Grain	Carafa III	0.25 kg (3.9%)	70 %	1034
Grain	Caraamber	0.5 kg (7.8%)	75 %	59
Grain	Jęczmień palony	0.5 kg (7.8%)	55 %	985
Grain	Weyermann pszeniczny jasny	0.5 kg (7.8%)	80 %	6
Grain	Płatki owsiane	0.2 kg (3.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	65 g	90 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	248.39 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki cognac	8.87 g	Secondary	24 day(s)