

Habanero RIS

- Gravity **26.4 BLG**
- ABV ---
- IBU **118**
- SRM **94.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.67 kg (38%)	85 %	7
Grain	Monachijski	3.33 kg (27.2%)	80 %	16
Grain	Caraaroma	0.67 kg (5.4%)	78 %	400
Grain	Caramunich II	0.33 kg (2.7%)	71.7 %	110
Grain	Weyermann pszeniczny jasny	0.33 kg (2.7%)	80 %	6
Grain	Płatki owsiane	0.4 kg (3.3%)	20 %	---
Grain	Płatki jęczmienne	0.53 kg (4.3%)	20 %	---
Grain	Płatki pszenne	0.53 kg (4.3%)	20 %	---
Grain	Weyermann - Carafa I	0.47 kg (3.8%)	70 %	690
Grain	Jęczmień palony	0.8 kg (6.5%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.2 kg (1.6%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	53.33 g	90 min	11.5 %
Boil	Chinook	66.67 g	90 min	11.2 %

Boil	Warrior	13.33 g	90 min	14.7 %
Aroma (end of boil)	Lublin (Lubelski)	66.67 g	2 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	533.33 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Papryczki Habanero	8.67 g	Boil	40 min