

Konkursowy Brett RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **57**
- SRM **55.2**
- 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 **13 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (78.5%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (5.6%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.26 kg (2.9%) | 68 % | 1200 |
| Grain | Vienna Malt | 0 kg | 78 % | 8 |
| Grain | Weyermann - Carawheat | 0.5 kg (5.6%) | 77 % | 120 |
| Grain | Black Barley (Roast Barley) | 0.66 kg (7.4%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 90 min | 12 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-----|-------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Slant | 800 ml | Mangrove Jack's |
|------------------------------------|-----|-------|--------|-----------------|