

# Milijon RRIS (Rum & Raisin Imperial Stout) Whisky BA #2

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **59**
- SRM **42.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (73.3%)	81 %	5.3
Grain	Pale Chocolate	0.4 kg (5.9%)	70 %	640
Grain	Carafa III	0.2 kg (2.9%)	70 %	1400
Grain	Caramel Dark	0.27 kg (4%)	74 %	90
Grain	Oats, Flaked	0.7 kg (10.3%)	80 %	2
Grain	pale amber	0.25 kg (3.7%)	75 %	68

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Willamette	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min
Flavor	rodzynki macerowane w rumie	250 g	Secondary	14 day(s)
Flavor	płatki dębowe whisky	100 g	Secondary	14 day(s)