

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

- Gravity **26.8 BLG**
- ABV ---
- IBU **72**
- SRM **35.1**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield  | EBC  |
|-------|--------------------------------|---------------|--------|------|
| Grain | pale ale tipple                | 5 kg (75.8%)  | 79.4 % | 6    |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (7.6%) | 70 %   | 128  |
| Grain | Carafa III                     | 0.3 kg (4.5%) | 70 %   | 1034 |
| Grain | Caramel/Crystal Malt - 10L     | 0.3 kg (4.5%) | 75 %   | 20   |
| Grain | Oats, Flaked                   | 0.5 kg (7.6%) | 80 %   | 2    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Simcoe     | 30 g   | 60 min | 13.2 %     |
| Boil    | Simcoe     | 20 g   | 30 min | 13.2 %     |
| Boil    | Challenger | 25 g   | 10 min | 7 %        |

## 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<br>macerowane w<br>rumie | 200 g  | Secondary | 14 day(s) |
| Flavor | płatki dębowe<br>whisky           | 100 g  | Secondary | 14 day(s) |