

Peated RIS oak aged

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **67**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.7 kg (31.1%) | 79 % | 6 |
| Grain | Słód CHÂTEAU PEATED | 1.5 kg (27.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.3%) | 79 % | 16 |
| Grain | Barley, Flaked | 0.4 kg (7.3%) | 70 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.225 kg (4.1%) | 75 % | 20 |
| Grain | Special W | 0.125 kg (2.3%) | 75 % | 300 |
| Grain | Crystal 150 | 0.125 kg (2.3%) | 75 % | 130 |
| Grain | Carafa II | 0.15 kg (2.7%) | 1 % | 1100 |
| Grain | Jęczmień palony | 0.15 kg (2.7%) | 1 % | 985 |
| Grain | Carafa II Special | 0.1 kg (1.8%) | 1 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 14.3 % |
| Boil | Admiral | 20 g | 30 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|---------------|----------------|-------------|
| Water Agent | Kreda | 2 g | Mash | 60 min |
| Flavor | Płatki dębowe sherry | 25 g | Secondary | 30 day(s) |