

# PieczaRIS (TorfoRISko)

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **71**
- SRM **41.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Casle Malting Whisky Nature      | 3 kg (39.3%)    | 85 %  | 4    |
| Grain | Viking Pale Ale malt             | 2 kg (26.2%)    | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II      | 1 kg (13.1%)    | 79 %  | 22   |
| Grain | Płatki pszeniczne                | 0.5 kg (6.6%)   | 85 %  | 3    |
| Grain | Płatki żytnie                    | 0.5 kg (6.6%)   | 85 %  | 3    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.3%)  | 73 %  | 1001 |
| Grain | Carafa III                       | 0.25 kg (3.3%)  | 70 %  | 1034 |
| Grain | Jęczmień palony                  | 0.125 kg (1.6%) | 55 %  | 985  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | East Kent Goldings     | 25 g   | 15 min | 5.1 %      |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 15 min | 15.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Notes

- wersja robocza

Carafa III - cold brew przed dodaniem (potrzymać w zimnej wodzie). Wsypać do kotła zaraz po pierwszej przerwie.

*Mar 10, 2018, 3:49 PM*