

# Plum RIS

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **54**
- SRM **36.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.3 kg (6.2%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.2%)	68 %	400
Grain	Carafa III	0.1 kg (2.1%)	70 %	1034
Grain	Strzegom Monachijski typ II	2 kg (41.7%)	79 %	22
Grain	Weyermann - Pale Ale Malt	1.8 kg (37.5%)	85 %	7
Grain	Płatki owsiane	0.2 kg (4.2%)	60 %	3
Grain	Płatki ziemniaczane	0.2 kg (4.2%)	50 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	22 g	90 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Safale US-05 STARTER	Ale	Slant	800 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	glukoamylaza biowin	1 g	Primary	14 day(s)
Flavor	Śliwki suszone	500 g	Secondary	14 day(s)
Flavor	płatki dębowe średniopalone	50 g	Secondary	14 day(s)
Flavor	erytrytol	200 g	Bottling	14 min

### Notes

- + 1 BLG od śliwek  
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