

## R.I.S 2 (oatmeal)

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **78**
- SRM **75.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount        | Yield  | EBC  |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pilsner malt              | 3 kg (27.8%)  | 82 %   | 4    |
| Grain | Viking Pale Ale malt             | 2 kg (18.5%)  | 80 %   | 5    |
| Grain | Viking Wheat Malt                | 1 kg (9.3%)   | 83 %   | 5    |
| Grain | Oats, Malted                     | 1 kg (9.3%)   | 80 %   | 5    |
| Grain | Special B Malt                   | 0.5 kg (4.6%) | 65.2 % | 315  |
| Grain | Jęczmień palony                  | 0.5 kg (4.6%) | 55 %   | 985  |
| Grain | pszeniczny czekoladowy weyermann | 0.5 kg (4.6%) | 65 %   | 1100 |
| Grain | Strzegom Czekoladowy ciemny      | 0.5 kg (4.6%) | 68 %   | 1200 |
| Grain | Karmelowy Czerwony               | 0.3 kg (2.8%) | 75 %   | 59   |
| Grain | Weyermann - Carawheat            | 0.2 kg (1.9%) | 77 %   | 97   |
| Grain | Oats, Flaked                     | 0.8 kg (7.4%) | 80 %   | 2    |
| Sugar | Brown Sugar, Light               | 0.5 kg (4.6%) | 100 %  | 16   |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |          |      |        |      |
|------|----------|------|--------|------|
| Boil | lunga    | 15 g | 60 min | 10 % |
| Boil | Exp 2/20 | 80 g | 60 min | 9 %  |

## Yeasts

| Name                             | Type | Form  | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Safale S-04                      | Ale  | Slant | 300 ml | Fermentis  |
| obliczyć w programie ile gęstwy! |      |       |        |            |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Węglan wapnia  | 5 g    | Boil    | 90 min |
| Water Agent | Chlorek wapnia | 6 g    | Boil    | 90 min |
| Water Agent | gips           | 2.5 g  | Boil    | 90 min |

## Notes

- III miejsce na Krakowskim konkursie piw domowych 2025

Gotowanie 120min.

Start 1 tydzień- 12-15C

Podzielona warka na pół

Wersja OAK-

Płatki (średnio opiekane 45g, na 9 litrów. Gotowane w wodzie 10 min , woda odlana i dodane same płatki, cicha 2-4 max tygodnie.

Z wysłodzin kakaowo miętowy milk stout! z nutą soli

Dec 28, 2022, 5:11 PM