

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

- Gotowane 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