

RIS

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **137**
- SRM **62.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (56.2%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 3 kg (33.7%) | 80 % | 20 |
| Grain | Czekoladowy Żytni Weyermann | 0.3 kg (3.4%) | 75 % | 650 |
| Grain | Czekoladowy Pszeniczny Weyermann | 0.3 kg (3.4%) | 75 % | 1000 |
| Grain | Carafa Special III Weyermann | 0.3 kg (3.4%) | 25 % | 1400 |

Cold brew.
Dodany w 90 minucie.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Warrior USA | 90 g | 55 min | 13.4 % |
| Boil | Warrior USA | 30 g | 20 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Flavor | Płatki Dębowe Whisky | 50 g | Secondary | 60 day(s) |

Notes

- Płatki dębowe mocno opiekane macerowane ok. 2 tygodni w Whisky Aberlour 12.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

May 5, 2020, 8:44 PM