

# RIS inspirowany przepisem AresREAL

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **80**
- SRM **67**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **62.4 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **46.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC  |
|-------|------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt   | 6 kg (38.5%)  | 80 %  | 5    |
| Grain | Pilzneński             | 6 kg (38.5%)  | 81 %  | 4    |
| Grain | Weyermann Caramunich 3 | 1 kg (6.4%)   | 76 %  | 150  |
| Grain | Carafa Special II      | 1 kg (6.4%)   | 76 %  | 1100 |
| Grain | Jęczmień palony        | 1 kg (6.4%)   | 55 %  | 985  |
| Grain | Caraaroma              | 0.1 kg (0.6%) | 78 %  | 400  |
| Grain | Carahell               | 0.1 kg (0.6%) | 77 %  | 26   |
| Grain | Strzegom Wiedeński     | 0.4 kg (2.6%) | 79 %  | 10   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 50 g   | 60 min | 11.2 %     |
| Boil    | Marynka | 50 g   | 40 min | 10 %       |
| Boil    | Citra   | 50 g   | 30 min | 12 %       |
| Boil    | Mosaic  | 60 g   | 15 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

## Extras

| Type   | Name                | Amount | Use for | Time      |
|--------|---------------------|--------|---------|-----------|
| Fining | Whirfloc            | 2.5 g  | Boil    | 10 min    |
| Other  | Pożywka dla drożdży | 5 g    | Primary | 49 day(s) |

## Notes

- Zacieranie na dwa razy, W pierwszym zacieraniu tylko słód pale ale/pilznieński. Pierwsza brzeczka w całości odebrana z kociołka, druga część zasypu zacierana wysłodzinami z pierwszego zacierania.  
Docelowo ekstrakt 26BLG.  
Fermentacja burzliwa 21 dni. Zastosować pożywkę dla drożdży.  
Fermentacja cicha 28 dni.  
Odfementowanie powinno być do około 8,5BLG  
Przy rozlewie dodać dwie łyżki gęstwy.  
Nagazowanie 1,8  
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