

RiS Torfowy 2020

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **54**
- SRM **47.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **64 C**, Time **120 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Munich | 7 kg (56%) | 80.5 % | 15 |
| Grain | Crisp premium peated | 3 kg (24%) | 70 % | 60 |
| Grain | Abbey Malt Weyermann | 0.25 kg (2%) | 75 % | 45 |
| Grain | Caramunich® typ I | 0.5 kg (4%) | 73 % | 80 |
| Grain | Weyermann Caramunich 3 | 0.26 kg (2.1%) | 76 % | 150 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (4%) | 55 % | 1300 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (8%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|---------|--------|------------|
| Boil | Styrian Golding | 45.28 g | 45 min | 4 % |
| Boil | citra | 60 g | 45 min | 12.8 % |

Yeasts

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

| | | | | |
|--|-----|-------|--------|------------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Slant | 300 ml | Fermentum Mobile |
|--|-----|-------|--------|------------------|