

## RIS torfowy

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **75**
- SRM **40.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	2 kg (23.8%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (23.8%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.5 kg (6%)	68 %	400
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Carafa III	0.2 kg (2.4%)	70 %	1034
Grain	Viking Wędzony torfem	2 kg (23.8%)	81 %	7
Grain	Płatki owsiane	0.5 kg (6%)	60 %	3
Grain	Karmelowy żytni Strzegom	0.5 kg (6%)	75 %	150
Grain	Żytni	0.5 kg (6%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	75 g	60 min	11 %
Boil	East Kent Goldings	30 g	20 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Slant	500 ml	---