

## 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 | ---        |