

# RiS Torfowy

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **50**
- SRM **42.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **50.9 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**

## Mash step by step

- Heat up **36.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt	2.886 kg (19.8%)	70 %	60
Grain	carmel armoma	1.5 kg (10.3%)	70 %	30
Grain	BESTMALZ - Best Wheat Malt	1 kg (6.9%)	82 %	4
Grain	Minch - Irish Craft Pale Ale Malt	5 kg (34.4%)	80 %	5
Grain	Minch Glenesk Peated Malt 50PPM	2.5 kg (17.2%)	78.9 %	4
Grain	Barley, Flaked	1 kg (6.9%)	70 %	4
Grain	Chocolate - crushed grains	0.5 kg (3.4%)	50 %	1125
Grain	Weyermann - Carafa II	0.157 kg (1.1%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	74.55 g	50 min	7.5 %
Boil	Tradition	11.09 g	50 min	5.8 %
Boil	Equinox	14.37 g	50 min	13.4 %
Boil	Columbus/Tomahawk/Zeus	19.27 g	12 min	18.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	tonka	25 g	Secondary	7 day(s)

### Notes

- ciemne słody zacierane w 47-45C wlane do glownego gara na mashout  
*Mar 18, 2018, 10:08 AM*