

## RIS vol 1.0

---

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **63**
- SRM **46.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Extra Light	3 kg (36.5%)	95 %	6
Grain	Pale Ale Malt	3 kg (36.5%)	80 %	7
Grain	Płatki owsiane	0.7 kg (8.5%)	85 %	3
Grain	Czekoladowy	0.34 kg (4.1%)	60 %	788
Grain	Caramel/Crystal Malt - 120L	0.34 kg (4.1%)	72 %	236
Grain	Black (Patent) Malt	0.33 kg (4%)	55 %	985
Grain	Black Barley (Roast Barley)	0.3 kg (3.7%)	55 %	985
Sugar	Molasses	0.2 kg (2.4%)	78.3 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	60 g	60 min	13 %
Boil	Willamette	35 g	25 min	5 %
Boil	Willamette	10 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
1084	Ale	Liquid	120 ml	wyeast

## Extras

Type	Name	Amount	Use for	Time
Flavor	cocoa nibs	50 g	Boil	15 min
Flavor	cofee	57 g	Boil	0 min
Flavor	cold brew coffee	57 g	Secondary	50 day(s)
Flavor	toasted french oak chips	7 g	Secondary	150 day(s)
Flavor	bourbon	250 g	Secondary	150 day(s)
Other	melassa	500 g	Boil	5 min

## Notes

- Gotowanie 90 minut  
Cold brew coffe- do 57 g kawy dodac 250 ml zimnej wody , odcedzic fusy i dodac do piwa.  
Fermentacja burzliwa 2 tygodnie 18 C  
*Feb 9, 2018, 1:19 AM*