

# RIS Whisky

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **49**
- SRM **104.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (58.1%)	50 %	7.5
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (23.3%)	45 %	20
Grain	Carafa Special	0.3 kg (3.5%)	55 %	800
Grain	Chocolate 1100-1250 EBC Thomas Fawcett	0.3 kg (3.5%)	55 %	1100
Grain	Jęczmień palony	1 kg (11.6%)	45 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	45 g	30 min	4.5 %
Aroma (end of boil)	Hallertau	45 g	75 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w Whisky	100 g	Secondary	21 day(s)
Fining	Mech irlandzki	5 g	Boil	80 min