

RIS Whisky

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **48.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68.9 C**, Time **30 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68.9C**
- Keep mash **10 min** at **75.6C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|----------------|-------|------|
| Grain | Hook Head Irish Pale Malt 4-6 EBC (Minch) | 4 kg (41%) | 80 % | 6 |
| Grain | Minch Irish Grown Wheat Malt | 1 kg (10.3%) | 81 % | 5 |
| Grain | Minch Irish Whiskey Malt | 2 kg (20.5%) | 80 % | 20 |
| TYPICAL PROFILE PSY > 405 strzelam co do koloru | | | | |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.1%) | 71 % | 600 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (5.1%) | 55 % | 1200 |
| Grain | Weyermanns Roasted Rye Malt | 0.25 kg (2.6%) | 71 % | 800 |
| Grain | Płatki owsiane | 0.5 kg (5.1%) | 85 % | 3 |
| Grain | Bestmalz Carmel Pils | 1 kg (10.3%) | 75 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |