

The liquor - I am the RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **101**
- SRM **45.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **100 min**
- Evaporation rate **20 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.65 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **32.1 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.3%)	80 %	5
Grain	Weyermann - Vienna Malt	4 kg (33.1%)	81 %	8
Grain	Monachijski	2 kg (16.5%)	80 %	16
Grain	Strzegom Karmel 600	0.5 kg (4.1%)	68 %	601
Grain	Weyermann - Carafa III special	0.3 kg (2.5%)	70 %	1300
Grain	Czekoladowy	0.3 kg (2.5%)	65 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	chilli	2 g	Boil	5 min
Flavor	prażone ziarna kakaowca	25 g	Boil	1 min
Flavor	prażone ziarna kakaowca	30 g	Secondary	10 day(s)
Flavor	wiórki kokosowe	50 g	Secondary	3 day(s)

Notes

- Przepis NIetestowany. Ilość dodatków zostanie dobrana podczas wrzenia i fermentacji.
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