

Urodzinowy RIS

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **49**
- SRM **60.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Castle Malting - Pilznieński 6-rzędowy | 5.5 kg (70.1%) | 80 % | 5 |
| Grain | Fawcett - Pale Chocolate | 0.75 kg (9.6%) | 71 % | 600 |
| Grain | Weyermann Caramunich 3 | 0.6 kg (7.6%) | 76 % | 150 |
| Grain | Castle Cafe | 0.5 kg (6.4%) | 75.5 % | 480 |
| Grain | Płatki owsiane | 0.5 kg (6.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 300 ml | White Labs |

Notes

- Parametry z zapasem - celują w 30BLG i 8L. Zacieranie dwurażne.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

1. Zacieranie 4kg sodu w 16L wody. Po zacieraniu zostanie ok. 12L reszta w mocie. Wystdzić 4L wody do uzyskania 16L brzeczki.
2. Zacieranie reszty sodu (3,85kg) w brzeczce z pierwszego kroku. Po II zacieraniu zostanie ok 12L brzeczki do gotowania. (ewentualne wysdzanie w zalenoci od otrzymanego ekstraktu).
3. Przed gotowaniem zweryfikowa ilo chmielu na goryczk.

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