

VanillaRIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **53**
- SRM **35.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.7 kg (35.1%) | 80 % | 5 |
| Grain | Biscuit Malt | 2 kg (26%) | 79 % | 45 |
| Grain | Pszeniczny | 1 kg (13%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13%) | 60 % | 3 |
| Grain | Viking Barwiący | 0.3 kg (3.9%) | 65 % | 1400 |
| Sugar | cukier | 0.7 kg (9.1%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Flavor | płatki dębowe palone | 20 g | Secondary | 14 day(s) |

| | | | | |
|--------|--------------|-----|-----------|----------|
| Flavor | laska wanili | 5 g | Secondary | 7 day(s) |
|--------|--------------|-----|-----------|----------|