

# WHISKY RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **72**
- SRM **61.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	2 kg (31.3%)	80 %	4
Grain	Viking Pilsner malt	1 kg (15.6%)	82 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (12.5%)	79 %	16
Grain	Peat Smoked Malt	0.5 kg (7.8%)	74 %	6
Grain	Fawcett - Brown	0.5 kg (7.8%)	72 %	180
Grain	Rye, Flaked	0.4 kg (6.3%)	78.3 %	4
Grain	Caraaroma	0.25 kg (3.9%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.9%)	73 %	120
Grain	Weyermann - Chocolate Rye	0.25 kg (3.9%)	20 %	900
Grain	Carafa III	0.25 kg (3.9%)	70 %	1034
Grain	Carafa II	0.1 kg (1.6%)	70 %	812
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	El Dorado	30 g	60 min	15 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	30 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe macerowane bourbonie	25 g	Secondary	10 day(s)