

Whisky RIS #2

- Gravity **21.3 BLG**
- ABV ---
- IBU **67**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (23.5%) | 79 % | 6 |
| Grain | Casle Malting Whisky Nature | 2 kg (23.5%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (5.9%) | 55 % | 1150 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.9%) | 68 % | 1200 |
| Grain | Żytni | 1 kg (11.8%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.5 kg (5.9%) | 79 % | 45 |
| Grain | Monachijski | 2 kg (23.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 10.7 % |
| Boil | Simcoe | 50 g | 20 min | 13 % |
| Boil | Fuggles | 50 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 500 ml | Safale |
|-------------|-----|-------|--------|--------|