

#18 RIS weselny

- Gravity **27 BLG**
- ABV ---
- IBU **111**
- SRM **40**
- 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 **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **46 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **50.5C**
- Add grains
- Keep mash **30 min** at **46C**
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------------|----------------|--------|------|
| Grain | Bestmalz - Chocolate 800-1000 EBC | 1 kg (12.2%) | 70 % | 800 |
| Grain | Special B Malt | 0.5 kg (6.1%) | 65.2 % | 315 |
| Grain | Castle Abby | 3.5 kg (42.7%) | 78 % | 45 |
| Grain | Żytni | 1 kg (12.2%) | 85 % | 8 |
| Dry Extract | Bursztynowy WES 1,2 kg | 1.2 kg (14.6%) | 99 % | 300 |
| Grain | Żyto prażone Strzegom | 0.2 kg (2.4%) | 68 % | 1000 |
| Adjunct | Płatki owsiane | 0.6 kg (7.3%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 35 g | 60 min | 13 % |
| Boil | Ella (AUS) | 20 g | 60 min | 14.6 % |
| Boil | Ella (AUS) | 30 g | 30 min | 14.6 % |
| Boil | Fuggles | 50 g | 30 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |