

30+: Rzeźnik z Blaviken - RIS

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **36**
- SRM **39.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

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

Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (36.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 5 kg (36.5%) | 79 % | 16 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (12.4%) | 80 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (3.6%) | 68 % | 400 |
| Grain | Wędzony wiśnią Viking Malt | 1 kg (7.3%) | 81 % | 10 |
| Grain | Jęczmień palony | 0.5 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 70 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 200 ml | Wyeast Labs |
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

| | | | | |
|---------------------------------------|-----|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 700 ml | White Labs |
|---------------------------------------|-----|--------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Other | Płatki dębowe Whisky | 50 g | Secondary | 30 day(s) |
| Flavor | Kawa | 100 g | Secondary | 14 day(s) |
| Flavor | Śliwka | 200 g | Secondary | 14 day(s) |

Notes

- WLP099 będą dodane później.
Kawa i śliwki będą dodane osobno. Kawa do połowy warki, śliwki do drugiej połowy.
Dec 20, 2019, 6:48 PM