

B&M RIS

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **39**
- SRM **40.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (51%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (15.3%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.4 kg (4.1%) | 81 % | 6 |
| Grain | Carafa II | 0.4 kg (4.1%) | 70 % | 812 |
| Grain | Caraaroma | 0.4 kg (4.1%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.8 kg (8.2%) | 85 % | 3 |
| Grain | Carahell | 0.5 kg (5.1%) | 77 % | 26 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (2%) | 60 % | 827 |
| Grain | Biscuit Malt | 0.4 kg (4.1%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 60 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Flavor | Oak Chips | 50 g | Secondary | 21 day(s) |
| Spice | Wanilia | 30 g | Secondary | 21 day(s) |

Notes

- Zalecana kreda Piwowarska do zacieru w celu uzyska jak najmiekszej wody eliminując efekty kwaśnej brzezki w stoucie. Dodatkowy można użyć kwasu fosforowego jeżeli ph jest poniżej 6,0
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