

Kazik RIS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **67**
- SRM **51.4**
- 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 **14 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Ireks	4 kg (41.5%)	85 %	7
Grain	Monachijski Ireks	2 kg (20.7%)	79 %	16
Grain	Karmelowy 30 EBC Ireks	0.5 kg (5.2%)	75 %	30
Grain	Carafa I	0.7 kg (7.3%)	70 %	850
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Caraaroma	0.5 kg (5.2%)	78 %	400
Grain	Płatki pszeniczne	0.8 kg (8.3%)	85 %	3
Grain	Jęczmień palony	0.4 kg (4.1%)	55 %	985
Sugar	Candi Sugar, Clear	0.25 kg (2.6%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.5 %
Boil	Chinook	25 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	1500 ml	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Platki Whisky	25 g	Secondary	20 day(s)
Flavor	Platki Bourbon	25 g	Secondary	20 day(s)