

## Peated Ris

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **75**
- SRM **78**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **48.1 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **35.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	5 kg (38.5%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (15.4%)	80 %	4
Grain	Oats, Flaked	2 kg (15.4%)	80 %	2
Grain	Abbey Castle	1 kg (7.7%)	80 %	45
Grain	Brown Malt (British Chocolate)	1 kg (7.7%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.7%)	73 %	1001
Grain	Jęczmień palony	1 kg (7.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis