

# Plum RIS

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **54**
- SRM **36.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Karmel 600         | 0.3 kg (6.2%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (4.2%)  | 68 %  | 400  |
| Grain | Carafa III                  | 0.1 kg (2.1%)  | 70 %  | 1034 |
| Grain | Strzegom Monachijski typ II | 2 kg (41.7%)   | 79 %  | 22   |
| Grain | Weyermann - Pale Ale Malt   | 1.8 kg (37.5%) | 85 %  | 7    |
| Grain | Płatki owsiane              | 0.2 kg (4.2%)  | 60 %  | 3    |
| Grain | Płatki ziemniaczane         | 0.2 kg (4.2%)  | 50 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 22 g   | 90 min | 15.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

|                         |     |       |        |           |
|-------------------------|-----|-------|--------|-----------|
| Safale US-05<br>STARTER | Ale | Slant | 800 ml | Fermentis |
|-------------------------|-----|-------|--------|-----------|

### Extras

| Type   | Name                           | Amount | Use for   | Time      |
|--------|--------------------------------|--------|-----------|-----------|
| Other  | glukoamylaza biowin            | 1 g    | Primary   | 14 day(s) |
| Flavor | Śliwki suszone                 | 500 g  | Secondary | 14 day(s) |
| Flavor | płatki dębowe<br>średniopalone | 50 g   | Secondary | 14 day(s) |
| Flavor | erytrytol                      | 200 g  | Bottling  | 14 min    |

### Notes

- + 1 BLG od śliwek  
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