

RIS 2018

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **74**
- SRM **55.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **50.4 liter(s)**
- Total mash volume **67.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **50.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Ale Malteurop | 9 kg (53.6%) | --- % | 6 |
| Grain | Lager Malteurope | 3 kg (17.9%) | --- % | 3 |
| Grain | Carmel Malteurope | 0.5 kg (3%) | --- % | 120 |
| Grain | Pszenica Malteurope | 0.5 kg (3%) | --- % | 5 |
| Grain | Strzegom Czekoladowy 400 | 0.75 kg (4.5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.75 kg (4.5%) | 68 % | 1200 |
| Grain | Weyermann - Melanoiden Malt | 0.6 kg (3.6%) | 81 % | 53 |
| Grain | Barley, Flaked | 0.6 kg (3.6%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.6 kg (3.6%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.5 kg (3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 100 g | 70 min | 4 % |
| Boil | Ekuanot | 100 g | 70 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Slant | 500 ml | Wyeast Labs |
| WLP099 | Ale | Liquid | 500 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 10 g | Mash | 70 min |

Notes

- Kreda do zacierania
Drożdże WLP099 zadane po 10 dniach - Gęstwa po stoucie z wysładzania
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