

RIS

- Gravity **25.3 BLG**
- ABV ---
- IBU **111**
- SRM **156.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (21.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (21.4%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 1 kg (10.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (10.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.5 kg (5.3%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (4.3%) | 70 % | 4 |
| Grain | Carafa III | 0.25 kg (2.7%) | 70 % | 1034 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (18.2%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Marynka | 50 g | 60 min | 9.5 % |
| Boil | Marynka | 50 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | płatki dębowe bourbon | 50 g | Secondary | 14 day(s) |

Notes

- Płatki dębowe na 10L piwa.
Jul 14, 2016, 6:35 PM