

# RIS BA Konkurs

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- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **77**
- SRM **64.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **63.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.3 kg (61.2%)	82 %	4
Grain	Platki owsiane	1.5 kg (14.6%)	60 %	3
Grain	Special B Castle	0.6 kg (5.8%)	70 %	350
Grain	Weyermann - Carapils	0.4 kg (3.9%)	78 %	4
Grain	Carafa II	0.5 kg (4.9%)	70 %	812
Grain	Weyermann - Chocolate Wheat	1 kg (9.7%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	100 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	0 g	Mash	60 min
Water Agent	Gips	3 g	Mash	60 min
Water Agent	Sól kuchenna	1 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Water Agent	Kreda(Redukwas)	17 g	Mash	60 min

## Notes

- Słód czekoladowy pszeniczny podzielony na 2 części 0,5kg na początek zacierania, drugie 0,5 na mash out  
Kwas mlekowy tylko do wody do wysładzania.  
Profil wody słodowej:Ca-151.7/Mg-4/Na-13.4/Cl-95.9/SO4-56.8/HCO3-287  
Plan Fermentacji: Start w 20°C 3 dni, później 25°C  
Po fermentacji burzliwej podział na 2 fermentory, 1 z kostką burbon, 2 z kostką Sherry Olorosso  
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