

# RIS Brett Rum 15l

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **39**
- SRM **54**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4.4 kg (57.9%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1.7 kg (22.4%) | 79 %  | 22   |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.6%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 400    | 0.4 kg (5.3%)  | 68 %  | 400  |
| Grain | Viking melanoidynowy        | 0.3 kg (3.9%)  | 75 %  | 60   |
| Grain | Strzegom Czekoladowy 1200   | 0.35 kg (4.6%) | 68 %  | 1202 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (3.3%) | 55 %  | 985  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 45 g   | 60 min | 7 %        |
| Boil    | First Gold | 25 g   | 15 min | 7.5 %      |

## Yeasts

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---|-------------|-------------|---------------|-------------------|
| Wlp648 -<br>brettanomyces<br>bruxellensis trois<br>vrai | Ale         | Liquid      | 400 ml        | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>               | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------------------|---------------|----------------|-------------|
| Flavor      | Płatki dębowe po<br>rumie | 50 g          | Secondary      | 10 day(s)   |