

# RIS Brett Rum

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **52**
- SRM **86.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC  |
|----------------|-----------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt        | 4.4 kg (44%)   | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ II | 1.7 kg (17%)   | 79 %  | 22   |
| Grain          | Strzegom Karmel 600         | 0.2 kg (2%)    | 68 %  | 601  |
| Grain          | Strzegom Czekoladowy 400    | 0.4 kg (4%)    | 68 %  | 400  |
| Grain          | Viking melanoidynowy        | 0.3 kg (3%)    | 75 %  | 60   |
| Grain          | Strzegom Czekoladowy 1200   | 0.35 kg (3.5%) | 68 %  | 1202 |
| Grain          | Black Barley (Roast Barley) | 0.25 kg (2.5%) | 55 %  | 985  |
| Liquid Extract | ekstrakt słodowy ciemny WES | 2.4 kg (24%)   | 90 %  | 700  |

## Hops

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

|      |         |      |        |      |
|------|---------|------|--------|------|
| Boil | Marynka | 50 g | 40 min | 10 % |
|------|---------|------|--------|------|

### Yeasts

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

### Extras

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