

# Ris RUM

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **63**
- SRM **57.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (44.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (5.5%)	85 %	4
Grain	Płatki owsiane	0.3 kg (3.3%)	85 %	3
Grain	Strzegom Monachijski typ I	1.5 kg (16.5%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.5 kg (5.5%)	71 %	600
Grain	Strzegom Czekoladowy 1200	0.4 kg (4.4%)	68 %	1202
Grain	Wędzony bukiem Viking Malt	1 kg (11%)	82 %	10
Grain	Abbey Malt Weyermann	0.5 kg (5.5%)	75 %	45
Grain	Chocolate Malt (UK)	0.28 kg (3.1%)	73 %	1200
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	7 %
Boil	Saaz (Czech Republic)	50 g	60 min	5 %
Boil	Eureka!	10 g	60 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Notes

- na leżakowanie proponowane płatki dębowe opiekane + płatki z beczki whisky - rok maceracji w rumie stroh

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

80%  
Feb 3, 2019, 7:04 PM