

RIS torfowy

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **75**
- SRM **40.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Słód CHÂTEAU PEATED | 2 kg (23.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (23.8%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 55 % | 985 |
| Grain | Carafa III | 0.2 kg (2.4%) | 70 % | 1034 |
| Grain | Viking Wędzony torfem | 2 kg (23.8%) | 81 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 60 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (6%) | 75 % | 150 |
| Grain | Żytni | 0.5 kg (6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Iunga | 75 g | 60 min | 11 % |
| Boil | East Kent Goldings | 30 g | 20 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| US - 05 | Ale | Slant | 500 ml | --- |