

RIS Whisky

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **49**
- SRM **104.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (58.1%) | 50 % | 7.5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (23.3%) | 45 % | 20 |
| Grain | Carafa Special | 0.3 kg (3.5%) | 55 % | 800 |
| Grain | Chocolate 1100-1250 EBC Thomas Fawcett | 0.3 kg (3.5%) | 55 % | 1100 |
| Grain | Jęczmień palony | 1 kg (11.6%) | 45 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 45 g | 30 min | 4.5 % |
| Aroma (end of boil) | Hallertau | 45 g | 75 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe macerowane w Whisky | 100 g | Secondary | 21 day(s) |
| Fining | Mech irlandzki | 5 g | Boil | 80 min |