

# RIS Whisky

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **48.9**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **68.9 C**, Time **30 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68.9C**
- Keep mash **10 min** at **75.6C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pale Malt 4-6 EBC (Minch)	4 kg (41%)	80 %	6
Grain	Minch Irish Grown Wheat Malt	1 kg (10.3%)	81 %	5
Grain	Minch Irish Whiskey Malt	2 kg (20.5%)	80 %	20
TYPICAL PROFILE PSY > 405 strzelam co do koloru				
Grain	Fawcett - Pale Chocolate	0.5 kg (5.1%)	71 %	600
Grain	Black Barley (Roast Barley)	0.5 kg (5.1%)	55 %	1200
Grain	Weyermanns Roasted Rye Malt	0.25 kg (2.6%)	71 %	800
Grain	Płatki owsiane	0.5 kg (5.1%)	85 %	3
Grain	Bestmalz Carmel Pils	1 kg (10.3%)	75 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale