

# RIS z kawą i tonką, leżakowany na płatkach, peated

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **38.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (33.7%)	79 %	22
Grain	Viking Pale Ale malt	2.5 kg (28.1%)	80 %	5
Grain	Casle Malting Whisky Nature	2.5 kg (28.1%)	85 %	4
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034
Grain	żytni czekoladowy	0.3 kg (3.4%)	73 %	---
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Warrior	40 g	30 min	15.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	180 g	Secondary	7 day(s)
Flavor	tonka	10 g	Secondary	7 day(s)
Fining	mech	5 g	Boil	15 min
Other	łuska orkiszowa do filtracji	500 g	Mash	60 min

## Notes

- Na 60 dni na płatki dębowe bourbonowe, macerowane wcześniej w bourbonie. Przed butelkowaniem - na 7 dni kawa i tonka.  
*Nov 7, 2017, 10:20 PM*