

# RISior

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **120**
- SRM **99.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield  | EBC  |
|-------|--|---------------|--------|------|
| Grain | Maris Otter Crisp                      | 4 kg (44.4%)  | 80.3 % | 6    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.5 kg (5.6%) | 72.7 % | 1001 |
| Grain | Karmelowy (Polska)                     | 0.5 kg (5.6%) | 70 %   | 300  |
| Grain | Extra black (Niemcy)                   | 1 kg (11.1%)  | 65 %   | 1400 |
| Grain | Diastatyczny<br>(Belgia)               | 1 kg (11.1%)  | 80 %   | 2.5  |
| Grain | Biscuit Malt                           | 1 kg (11.1%)  | 77 %   | 50   |
| Grain | Słód czekoladowy<br>(Polska)           | 1 kg (11.1%)  | 68 %   | 400  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mosaic  | 25 g   | 60 min | 12 %       |
| Aroma (end of boil) | Mosaic  | 25 g   | 10 min | 12 %       |
| Boil                | Chinook | 30 g   | 30 min | 11 %       |
| Boil                | Chinook | 20 g   | 50 min | 11 %       |
| Boil                | Admiral | 30 g   | 30 min | 14.2 %     |
| Boil                | Admiral | 20 g   | 50 min | 14.2 %     |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory       |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |
| Fermentis US-05              | Ale  | Dry    | 11.5 g | Fermentis        |

## Extras

| Type  | Name                            | Amount | Use for   | Time      |
|-------|---------------------------------|--------|-----------|-----------|
| Spice | Płatki dębowe<br>Sherry Oloroso | 50 g   | Secondary | 21 day(s) |
| Other | Cukier kandyzowany              | 100 g  | Primary   | 14 day(s) |
| Other | Flaked oat                      | 500 g  | Boil      | 90 min    |

## Notes

- Gotować płatki owsiane 30 minut i dodać do zacieru.  
Filtracja bez talerzyka.  
Fermentacja burzliwa- 14 dni, cicha- 21 dni.  
Przerwa w 67 stopniach C przez 90 min.  
*Oct 5, 2019, 10:33 AM*