

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 - Pszeniczny 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 (Belgia) | 1 kg (11.1%) | 80 % | 2.5 |
| Grain | Biscuit Malt | 1 kg (11.1%) | 77 % | 50 |
| Grain | Słód czekoladowy (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 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 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.
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