

Torfowy RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **108**
- SRM **67**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|------|
| Grain | Casle Malting Whisky Nature 35ppm | 4.9 kg (70%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.35 kg (5%) | 78 % | 120 |
| Grain | Weyermann - Roasted Barley | 0.35 kg (5%) | 70 % | 1300 |
| Grain | Weyermann - Chocolate Rye | 0.7 kg (10%) | 20 % | 650 |
| Grain | Oats, Flaked | 0.7 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 70 g | 70 min | 12.5 % |