Whisky RIS #2

- Gravity **21.3 BLG**
- ABV **---**
- IBU **67**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(23.5%)*	79 %	6
Grain	Casle Malting Whisky Nature	2 kg *(23.5%)*	85 %	4
Grain	Jęczmień palony	0.5 kg *(5.9%)*	55 %	1150
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(5.9%)*	68 %	1200
Grain	Żytni	1 kg *(11.8%)*	85 %	8
Grain	Biscuit Malt	0.5 kg *(5.9%)*	79 %	45
Grain	Monachijski	2 kg *(23.5%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.7 %
Boil	Simcoe	50 g	20 min	13 %
Boil	Fuggles	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-04	Ale	Slant	500 ml	Safale

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