

# 100% brett ris

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **64**
- SRM **53.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (33.1%)	79 %	10
Grain	Simpsons - Golden Promise	2 kg (33.1%)	81 %	4
Grain	Maris Otter	1 kg (16.5%)	81 %	6
Grain	Specjal X	0.3 kg (5%)	81 %	---
Grain	Extra black	0.2 kg (3.3%)	65 %	1400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5%)	68 %	1200
Adjunct	Płatki owsiane	0.25 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	42 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	600 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	1400 g	Secondary	180 day(s)
Other	Płatki dębowe macerowane w whyske	20 g	Secondary	180 day(s)
Flavor	Wanilia	10 g	Secondary	180 day(s)

## Notes

- Blg nastawne zatrzymało się na 23,5  
6 tygodni ferm. Burzliwa, następnie pół roku w balonie z dodatkami.  
*Apr 1, 2019, 11:06 AM*