

18# RIS

- Gravity **28.5 BLG**
- ABV ---
- IBU **110**
- SRM **83**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (49.4%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (16.5%) | 80 % | 4 |
| Grain | Żytni | 1 kg (11%) | 85 % | 8 |
| Grain | Żytni Czekoladowy Wayermann | 0.75 kg (8.2%) | 68 % | 700 |
| Grain | Black (Patent) Malt | 0.54 kg (5.9%) | 55 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.5%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.32 kg (3.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 11.5 % |
| Boil | Magnat | 30 g | 60 min | 11.2 % |
| Boil | Magnum | 20 g | 40 min | 11.5 % |
| Boil | Magnum | 10 g | 30 min | 11.5 % |
| Boil | Magnum | 10 g | 20 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| us-05 | Ale | Slant | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|--------|
| Other | Łuska Gryczna | 250 g | Mash | 10 min |

Notes

- 24 Luty 2017

Przed gotowaniem 15L 21 BLG
Po gotowaniu 12L 28,5BLG

6 Marca
Dolane 0,5L gęstwy z cienkusa przy 12 BLG

Cicha 14 Marca 11,5 BLG
A 5,5L
B 5,5L + 15g płatkó Whisky

Rozlew 5 Kwietnia
200ml wody + 20g cukru dla 1.9 CO2
Feb 25, 2017, 1:00 AM