

#33 Cinnamon RIS

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **40**
- SRM **45.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pilsner malt | 4 kg (61.3%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (15.3%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (7.7%) | 80 % | 2 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.1%) | 72 % | 4 |
| Grain | Strzegom Barwiący | 0.1 kg (1.5%) | 68 % | 1300 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.3%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.8%) | 68 % | 1200 |
| Grain | Karmelowy Czerwony | 0.225 kg (3.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|---------|------------|
| Boil | Marynka | 35 g | 120 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| Gęstwa po US05 | Ale | Liquid | 1 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Cinnamon | 3 g | Boil | 10 min |