

## #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