

#37 RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **213**
- SRM **70.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Weyermann Caramunich 3	0.6 kg (8.1%)	76 %	150
Grain	Weyermann - Carafa II	0.6 kg (8.1%)	70 %	837
Grain	Jęczmień palony	0.6 kg (8.1%)	55 %	985
Grain	Płatki owsiane	0.6 kg (8.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	Mosaic	75 g	30 min	10 %
Aroma (end of boil)	Mosaic	75 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
American Ale	Ale	Slant	260 ml	---

Notes

- 31 I 2019 Warzenie
Gęstwa zadana 1 II 2019 w temp. 16
04 II - fermentuje w temp brzeczki ~18 C

18 II - 9,5 blg (~60% odfermentowania)
Dodana świeża gęstwa American Ale i kilka kropel oliwy z oliwek

FFT -
Feb 4, 2019, 2:29 PM