

# Brett RIS

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **58**
- SRM **51.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC  |
|----------------|-----------------------------|----------------|-------|------|
| Grain          | Strzegom Pilzneński         | 2.5 kg (22.5%) | 80 %  | 4    |
| Grain          | Strzegom Monachijski typ II | 6 kg (54%)     | 79 %  | 22   |
| Grain          | Weyermann - Chocolate Rye   | 0.12 kg (1.1%) | 20 %  | 600  |
| Grain          | Chocolate Malt (UK)         | 0.5 kg (4.5%)  | 73 %  | 1100 |
| Grain          | Carafa III                  | 0.3 kg (2.7%)  | 70 %  | 1034 |
| Liquid Extract | Bruntal Pale Ale            | 1.7 kg (15.3%) | 80 %  | 35   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 60 min | 10 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--|------|-------|--------|------------|
| Wlp648 - brettanomyces bruxellensis trois vrai | Ale  | Slant | 400 ml | White Labs |