

Habanero RIS

- Gravity **26.3 BLG**
- ABV ---
- IBU **118**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **42.3 liter(s)**
- Total mash volume **60.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **42.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 7 kg (38%) | 85 % | 7 |
| Grain | Monachijski | 5 kg (27.2%) | 80 % | 16 |
| Grain | Caraaroma | 1 kg (5.4%) | 78 % | 400 |
| Grain | Caramunich II | 0.5 kg (2.7%) | 71.7 % | 110 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (2.7%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.6 kg (3.3%) | 20 % | --- |
| Grain | Płatki jęczmienne | 0.8 kg (4.3%) | 20 % | --- |
| Grain | Płatki pszenne | 0.8 kg (4.3%) | 20 % | --- |
| Grain | Weyermann - Carafa I | 0.7 kg (3.8%) | 70 % | 690 |
| Grain | Jęczmień palony | 1.2 kg (6.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (1.6%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 80 g | 90 min | 11.5 % |
| Boil | Chinook | 100 g | 90 min | 11.2 % |

| | | | | |
|---------------------|-------------------|-------|--------|--------|
| Boil | Warrior | 20 g | 90 min | 14.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 800 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | Papryczki Habanero | 13 g | Boil | 40 min |