

## Kur... Słodki RIS

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **86**
- SRM **88**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **44.2 liter(s)**

### Steps

- Temp **72 C**, Time **45 min**
- Temp **67 C**, Time **45 min**

### Mash step by step

- Heat up **33.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (58.1%)	80 %	5
Grain	Carafa III	0.35 kg (2.9%)	70 %	1034
Grain	Caraamber	1 kg (8.3%)	75 %	59
Grain	Weyermann - Chocolate Wheat	1 kg (8.3%)	74 %	788
Sugar	Viking Wheat Malt	1 kg (8.3%)	83 %	5
Grain	Strzegom Barwiący	0.2 kg (1.7%)	68 %	1300
Grain	Czekoladowy	1 kg (8.3%)	60 %	788
Grain	Płatki pszeniczne	0.5 kg (4.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian wolf	90 g	120 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Aromat waniliowy	100 g	Bottling	---
Flavor	Aromat kokosowy	10 g	Bottling	---
Flavor	Aromat klonowy	10 g	Bottling	---
Flavor	Aromat toffi	10 g	Bottling	---
Flavor	Laktoza	500 g	Boil	60 min