

Milijon RRIS (Rum & Raisin Imperial Stout) Whisky BA

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **53**
- SRM **36.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	6.5
Grain	Brown Malt (British Chocolate)	0.5 kg (7.2%)	70 %	180
Grain	Carafa III	0.2 kg (2.9%)	70 %	1400
Grain	Caramel/Crystal Malt - 40L	0.5 kg (7.2%)	74 %	160
Grain	Oats, Flaked	0.7 kg (10.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Challenger	20 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	3 g	Boil	10 min
Flavor	rodzynki macerowane w rumie	200 g	Secondary	14 day(s)
Flavor	płatki dębowe whisky	60 g	Secondary	14 day(s)