

Milijon RRIS (Rum & Raisin Imperial Stout) Whisky BA

- Gravity **26.8 BLG**
- ABV ---
- IBU **72**
- SRM **35.1**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|------|
| Grain | pale ale tipple | 5 kg (75.8%) | 79.4 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (7.6%) | 70 % | 128 |
| Grain | Carafa III | 0.3 kg (4.5%) | 70 % | 1034 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (4.5%) | 75 % | 20 |
| Grain | Oats, Flaked | 0.5 kg (7.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Challenger | 25 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|-----------|
| Fining | Irish Moss | 5 g | Boil | 10 min |
| Flavor | rodzynki macerowane w rumie | 200 g | Secondary | 14 day(s) |
| Flavor | płatki dębowe whisky | 100 g | Secondary | 14 day(s) |