

P.36 - RIS

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **52**
- SRM **81.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (47.1%)	85 %	7
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (20%)	90 %	621
Grain	Abbey Malt Weyermann	1 kg (11.8%)	75 %	45
Grain	Fawcett - Brown	1 kg (11.8%)	72 %	180
Grain	Castle Cafe	0.4 kg (4.7%)	75.5 %	480
Grain	Fawcett Chocolate	0.4 kg (4.7%)	60 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	50 g	60 min	14.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe vanilla średnio palone	100 g	Secondary	30 day(s)
Flavor	Śliwka	2000 g	Primary	14 day(s)