

# PieczaRIS (TorfoRISko)

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **71**
- SRM **41.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (39.3%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (26.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.1%)	79 %	22
Grain	Płatki pszeniczne	0.5 kg (6.6%)	85 %	3
Grain	Płatki żytnie	0.5 kg (6.6%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.3%)	73 %	1001
Grain	Carafa III	0.25 kg (3.3%)	70 %	1034
Grain	Jęczmień palony	0.125 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- wersja robocza

Carafa III - cold brew przed dodaniem (potrzymać w zimnej wodzie). Wsypać do kotła zaraz po pierwszej przerwie.

*Mar 10, 2018, 3:49 PM*