

RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **51**
- SRM **71.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.7 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **36.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Pilzneński | 5.6 kg (53.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (9.5%) | 85 % | 4 |
| Grain | Płatki żytnie | 0.5 kg (4.8%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.8%) | 68 % | 400 |
| Grain | Pale Chocolate 560-690 EBC | 0.5 kg (4.8%) | 68 % | 620 |
| Grain | Żytni, czekoladowy 500-800 EBC Weyermann | 0.3 kg (2.9%) | 60 % | 650 |
| Grain | Słód pszeniczny czekoladowy 800-1200 EBC | 0.2 kg (1.9%) | 60 % | 1000 |
| Grain | Carahell Weyermann | 0.5 kg (4.8%) | 77 % | 26 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.8%) | 73 % | 120 |
| Grain | Caraaroma | 0.5 kg (4.8%) | 78 % | 400 |
| Grain | Carafa I Weyermann | 0.2 kg (1.9%) | 70 % | 900 |
| Grain | Carafa II Weyermann | 0.2 kg (1.9%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Magnum | 11 g | 90 min | 13.5 % |
| Boil | Magnum | 29 g | 60 min | 13.5 % |
| Boil | Willamette | 50 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 500 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 1200 g | Mash | 90 min |

Notes

- woda o profilu lekko alkalicznym
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