

#RIS 2

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **56**
- SRM **72.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **50.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **25 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **36.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **79C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.6 kg (59.5%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.9 kg (6.2%)	68 %	400
Grain	Strzegom Karmel 600	1.8 kg (12.5%)	68 %	601
Grain	Jęczmień palony	0.35 kg (2.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.35 kg (2.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.35 kg (2.4%)	70 %	1000
Grain	Karmelowy żytni Strzegom	0.35 kg (2.4%)	75 %	150
Grain	Karmelowy Pszeniczny Strzegom	0.35 kg (2.4%)	79 %	300
Grain	Płatki owsiane	1.4 kg (9.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	7.9 %

Boil	Citra	50 g	60 min	12.3 %
Aroma (end of boil)	Magnum	25 g	10 min	7.9 %
Dry Hop	Magnum	25 g	14 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sliwka wedzona	200 g	Boil	60 min
Flavor	Platki debowe	200 g	Primary	14 day(s)
Flavor	Sliwka wedzona	300 g	Secondary	10 day(s)

Notes

- Warka podzielona na 2 fermentory:
 Fermentor 1 - dodatek sliwki
 Fermentor 2 - dodatek płatki
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