

## RIS #2 - platki dębowe

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **37**
- SRM **35.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **29.9 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (42.9%)	80 %	5
Grain	Pilzneński	1.5 kg (14.3%)	81 %	4
Grain	Monachijski	1.8 kg (17.1%)	80 %	16
Grain	Abbey Castle	0.4 kg (3.8%)	80 %	45
Grain	Weyermann - Caramunich typ I	0.4 kg (3.8%)	73 %	90
Grain	Weyermann Belgian Special B Malt	0.4 kg (3.8%)	68 %	400
Grain	Weyermann - Carafa I	0.2 kg (1.9%)	65 %	900
Grain	Weyermann - pszeniczny czekoladowy	0.3 kg (2.9%)	70 %	1050
Liquid Extract	Ekstrakt słodowy jasny	1 kg (9.5%)	79.3 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	gorzyczkowy Marynka - szyszki własny zbiór	50 g	90 min	10 %

Aroma (end of boil)	aromatyczny Lubelski - szyszki własny zbiór	50 g	10 min	4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	200 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe średnio opiekane (USA)	50 g	Secondary	60 day(s)
Water Agent	Kwas cytrynowy	7.5 g	Mash	---