

RIS 2018

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **74**
- SRM **55.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **50.4 liter(s)**
- Total mash volume **67.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **50.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ale Malteurop	9 kg (53.6%)	--- %	6
Grain	Lager Malteurope	3 kg (17.9%)	--- %	3
Grain	Carmel Malteurope	0.5 kg (3%)	--- %	120
Grain	Pszenica Malteurope	0.5 kg (3%)	--- %	5
Grain	Strzegom Czekoladowy 400	0.75 kg (4.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.75 kg (4.5%)	68 %	1200
Grain	Weyermann - Melanoiden Malt	0.6 kg (3.6%)	81 %	53
Grain	Barley, Flaked	0.6 kg (3.6%)	70 %	4
Grain	Oats, Flaked	0.6 kg (3.6%)	80 %	2
Grain	Jęczmień palony	0.5 kg (3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	70 min	4 %
Boil	Ekuanot	100 g	70 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Slant	500 ml	Wyeast Labs
WLP099	Ale	Liquid	500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	10 g	Mash	70 min

Notes

- Kreda do zacierania
Drożdże WLP099 zadane po 10 dniach - Gęstwa po stoucie z wysładzania
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