

## #RIS 3

- Gravity **20.5 BLG**
- ABV ---
- IBU **61**
- SRM **69.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Strzegom Pilzneński         | 6 kg (53.8%)   | 80 %  | 4    |
| Grain   | Karmelowy żytni Strze       | 1.3 kg (11.7%) | 75 %  | 600  |
| Grain   | Strzegom Karmel 300         | 0.8 kg (7.2%)  | 70 %  | 299  |
| Grain   | Strzegom Karmel 150         | 0.2 kg (1.8%)  | 75 %  | 150  |
| Grain   | Strzegom Czekoladowy ciemny | 0.4 kg (3.6%)  | 68 %  | 1200 |
| Grain   | Jęczmień palony VM          | 0.35 kg (3.1%) | 55 %  | 985  |
| Grain   | Carafa III                  | 0.3 kg (2.7%)  | 70 %  | 1034 |
| Grain   | Strzegom Czekoladowy ciemny | 0.3 kg (2.7%)  | 68 %  | 1200 |
| Adjunct | Płatki owsiane              | 0.5 kg (4.5%)  | 60 %  | 3    |
| Adjunct | Płatki żytnie               | 1 kg (9%)      | 60 %  | 4    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Worrior | 30 g   | 60 min | 15 %       |

|                     |                   |      |          |        |
|---------------------|-------------------|------|----------|--------|
| Boil                | Kent Goldings     | 30 g | 60 min   | 4.4 %  |
| Aroma (end of boil) | Sorachi Ace       | 15 g | 10 min   | 12.3 % |
| Aroma (end of boil) | Falconer's Flight | 15 g | 10 min   | 10.3 % |
| Dry Hop             | Falconer's Flight | 15 g | 7 day(s) | 10.3 % |
| Dry Hop             | Sorachi Ace       | 15 g | 7 day(s) | 12.3 % |
| Boil                | Styrian Wolf      | 20 g | 60 min   | 13.7 % |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type   | Name                                           | Amount | Use for   | Time     |
|--------|------------------------------------------------|--------|-----------|----------|
| Flavor | Śliwka wedzona                                 | 200 g  | Boil      | 30 min   |
| Flavor | Śliwka wedzona                                 | 300 g  | Secondary | 7 day(s) |
| Flavor | Płatki mocno wedzone                           | 20 g   | Boil      | 60 min   |
| Flavor | Płatki mocno wedzone                           | 20 g   | Secondary | 7 day(s) |
| Flavor | Płatki Vaniliowe                               | 20 g   | Boil      | 60 min   |
| Flavor | Płatki Vaniliowe                               | 20 g   | Secondary | 7 day(s) |
| Flavor | Wiórki kokosowe, prażone i macerowane w whisky | 200 g  | Secondary | 7 day(s) |