

## RIS #5 - arachidowy

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **36**
- SRM **35.3**
- 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 **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **37.8 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **28.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **73C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pilzneński	3.8 kg (36.4%)	82 %	4
Grain	Viking - Pale Ale	1.5 kg (14.4%)	80 %	7
Grain	Viking - monachijski	2.5 kg (23.9%)	78 %	13
Grain	Abbey Castle	0.4 kg (3.8%)	80 %	45
Grain	Weyermann - Caramunich Typ II	0.3 kg (2.9%)	73 %	120
Grain	Weyermann Belgian Special B Malt	0.45 kg (4.3%)	68 %	400
Grain	Weyermann - Carafa I	0.1 kg (1%)	65 %	900
Grain	Weyermann - pszeniczny czekoladowy	0.3 kg (2.9%)	70 %	1050
Grain	Weyermann - Carafa III	0.1 kg (1%)	70 %	1400
Sugar	Laktoza	1 kg (9.6%)	100 %	0

### 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 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	600 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas cytrynowy	5 g	Mash	---
Flavor	Odtłuszczona mąka arachidowa	250 g	Secondary	14 day(s)
Flavor	Prażone kruszone ziarno kakaowca	200 g	Secondary	14 day(s)

## Notes

- Mąka lekko przeprażona i zalana spirytusem przed dodaniem  
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