

RIS Brett Rum

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **52**
- SRM **86.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (44%)	80 %	5
Grain	Strzegom Monachijski typ II	1.7 kg (17%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (2%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (4%)	68 %	400
Grain	Viking melanoidynowy	0.3 kg (3%)	75 %	60
Grain	Strzegom Czekoladowy 1200	0.35 kg (3.5%)	68 %	1202
Grain	Black Barley (Roast Barley)	0.25 kg (2.5%)	55 %	985
Liquid Extract	ekstrakt słodowy ciemny WES	2.4 kg (24%)	90 %	700

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	First Gold	25 g	15 min	7.5 %

Boil	Marynka	50 g	40 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648 - brettanomyces bruxellensis trois vrai	Ale	Liquid	400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe po rumie	50 g	Secondary	10 day(s)