

RIS PRÓBA 1

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **36**
- SRM **45.7**
- 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 **180 min**
- Evaporation rate **8 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Pale Ale Strzegom | 5 kg (38.8%) | 80 % | 6.25 |
| Grain | Strzegom Monachijski typ I | 5 kg (38.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.3 kg (2.3%) | 68 % | 601 |
| Grain | Płatki owsiane | 0.4 kg (3.1%) | 85 % | 0 |
| Grain | Płatki jęczmienne | 0.4 kg (3.1%) | 85 % | 0 |
| Grain | Płatki orkiszowe | 0.5 kg (3.9%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (3.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (3.9%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.3 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 55 g | 60 min | 8.8 % |
| Boil | Marynka | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 44 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|-----------|
| Flavor | Płatki Dębowe Rum | 100 g | Secondary | 14 day(s) |