

# RIS v.1 Whiskey

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **67**
- SRM **44.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 5 kg (67.1%)  | 80 %  | 5    |
| Grain | Casle Malting Whisky Nature | 1 kg (13.4%)  | 85 %  | 4    |
| Grain | płatki żytnie               | 0.5 kg (6.7%) | 85 %  | 3    |
| Grain | Strzegom Czekoladowy jasny  | 0.15 kg (2%)  | 68 %  | 400  |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.7%) | 68 %  | 601  |
| Grain | Carafa III                  | 0.2 kg (2.7%) | 70 %  | 1034 |
| Grain | Jęczmień palony             | 0.2 kg (2.7%) | 55 %  | 985  |
| Grain | Karmelowy żytni Strzegom    | 0.2 kg (2.7%) | 75 %  | 150  |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | Zeus | 40 g   | 60 min | 15.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |     |        |         |            |
|---------------------------------------|-----|--------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 1000 ml | White Labs |
| gestwa po słabszej warce.             |     |        |         |            |

### Extras

| Type   | Name                  | Amount | Use for   | Time      |
|--------|-----------------------|--------|-----------|-----------|
| Fining | fhirlfloc             | 2 g    | Boil      | 10 min    |
| Flavor | kostki debowe whiskey | 30 g   | Secondary | 21 day(s) |