

# RIS v.3.0 Peated Whisky

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **42**
- SRM **40**
- 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 **27.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 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 **41.3 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 **0.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (35.1%)	80 %	4
Grain	Viking Wędzony torfem	5 kg (35.1%)	81 %	7
Grain	Strzegom Monachijski typ II	2 kg (14%)	79 %	22
Grain	Żytni	1 kg (7%)	85 %	8
Grain	Wyermand - Carafa Specjal III	0.25 kg (1.8%)	70 %	1200
Grain	Jęczmień palony	0.25 kg (1.8%)	1 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (1.8%)	1 %	1001
Sugar	Candi Sugar, Clear	0.5 kg (3.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis
gestwa po słabszej warce.				

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe wanillia	25 g	Secondary	30 day(s)
Flavor	kostki debowe Peated whisky	25 g	Secondary	30 day(s)