

# RIS Whyski II

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **27**
- SRM **79.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (51%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (30.6%)	80 %	20
Grain	Carafa Special	0.3 kg (3.1%)	55 %	800
Grain	Chocolate 1100-1250 EBC Thomas Fawcett	0.5 kg (5.1%)	55 %	1100
Grain	Jęczmień palony	1 kg (10.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	45 g	75 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale 1084	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Płatki debowe macerowane w Whyski	480 g	Secondary	14 day(s)
Fining	Mech Irlandzki	5 g	Boil	80 min

## Notes

- Starter drożdżowy zrobiony z dodatkiem 100g ekstraktu słodowego na 24h przed dodaniem do brzezki. Z resztek zrobiono Stouta 12blg, 8 litrów. Do rozlewu dodano 80g cukru trzcinowego i do jednej skrzynki (pomarańczowa) 1ml do drugiej (zielona) 2ml gęstwy z US-05 rozrobionej w wodzie i z dodatkiem RISa. Butelki 0,3l, kabzel czarny, butelkowane  
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