

RIS x nottki - wysłodzinowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **49**
- SRM **49.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **27 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (53%) | 81 % | 4 |
| Grain | Monachijski | 0.65 kg (8.6%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.65 kg (8.6%) | 79 % | 22 |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.6%) | 75 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (6.6%) | 70 % | 128 |
| Sugar | Brown Sugar, Dark | 0.25 kg (3.3%) | 100 % | 99 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.3%) | 20 % | 493 |
| Grain | Biscuit Malt | 0.2 kg (2.6%) | 79 % | 45 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (2.6%) | 70 % | 1024 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.6%) | 73 % | 1001 |
| Grain | Carafa II | 0.15 kg (2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-------|------|--------|--------|
| Boil | lunga | 27 g | 60 min | 10.5 % |
|------|-------|------|--------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | Whirlfloc | 2.16 g | Boil | 10 min |
| Water Agent | Lactic Acid | 4.34 g | Mash | 60 min |
| Water Agent | Calcium Chloride | 6.06 g | Mash | 60 min |
| Water Agent | NaCl | 2.6 g | Mash | 60 min |