

# Whisky RIS

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **112**
- SRM **59.1**
- 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 **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	5 kg (67.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (6.8%)	79 %	22
Grain	Żytni	0.5 kg (6.8%)	85 %	8
Grain	Oats, Flaked	0.4 kg (5.4%)	80 %	2
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Briess - Chocolate Malt	0.2 kg (2.7%)	60 %	690
Grain	Carafa II	0.25 kg (3.4%)	70 %	812
Grain	Carafa III	0.25 kg (3.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	50 g	90 min	11.2 %
First Wort	Magnat	50 g	45 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe średnio opiekane macerowane w torfowej whisky	50 g	Secondary	28 day(s)