

Peated RIS oak aged

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **67**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (31.1%)	79 %	6
Grain	Słód CHÂTEAU PEATED	1.5 kg (27.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.3%)	79 %	16
Grain	Barley, Flaked	0.4 kg (7.3%)	70 %	4
Grain	Caramel/Crystal Malt - 10L	0.225 kg (4.1%)	75 %	20
Grain	Special W	0.125 kg (2.3%)	75 %	300
Grain	Crystal 150	0.125 kg (2.3%)	75 %	130
Grain	Carafa II	0.15 kg (2.7%)	1 %	1100
Grain	Jęczmień palony	0.15 kg (2.7%)	1 %	985
Grain	Carafa II Special	0.1 kg (1.8%)	1 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Admiral	20 g	30 min	14.3 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min
Flavor	Płatki dębowe sherry	25 g	Secondary	30 day(s)