

# RIS

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **137**
- SRM **62.5**
- 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 **85 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

| Type                               | Name                                         | Amount        | Yield | EBC  |
|------------------------------------|----------------------------------------------|---------------|-------|------|
| Grain                              | Weyermann - Pale Ale Malt                    | 5 kg (56.2%)  | 85 %  | 7    |
| Grain                              | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3 kg (33.7%)  | 80 %  | 20   |
| Grain                              | Czekoladowy Żytni<br>Weyermann               | 0.3 kg (3.4%) | 75 %  | 650  |
| Grain                              | Czekoladowy<br>Pszeniczny<br>Weyermann       | 0.3 kg (3.4%) | 75 %  | 1000 |
| Grain                              | Carafa Special III<br>Weyermann              | 0.3 kg (3.4%) | 25 %  | 1400 |
| Cold brew.<br>Dodany w 90 minucie. |                                              |               |       |      |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Warrior USA | 90 g   | 55 min | 13.4 %     |
| Boil    | Warrior USA | 30 g   | 20 min | 13.4 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |

## Extras

| Type   | Name                    | Amount | Use for   | Time      |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Płatki Dębowe<br>Whisky | 50 g   | Secondary | 60 day(s) |

## Notes

- Płatki dębowe mocno opiekane macerowane ok. 2 tygodni w Whisky Aberlour 12.

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

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