

## 28# Ris ze śliwką i płatkami dębowymi

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **82**
- SRM **72.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (23.3%)	90 %	621
Grain	Viking Pale Ale malt	3.5 kg (47.9%)	80 %	5
Grain	Pilzneński	0.5 kg (6.8%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.7%)	73 %	120
Grain	Czekoladowy	0.2 kg (2.7%)	60 %	788
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Carafa II	0.1 kg (1.4%)	70 %	812
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (5.5%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	8 %
Boil	Marynka	30 g	30 min	8 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Marynka	20 g	5 min	10 %

Boil	Lublin (Lubelski)	20 g	5 min	4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	200 g	Boil	15 min
Flavor	śliwka wędzona	430 g	Secondary	10 day(s)
Flavor	płatki dębowe	50 g	Secondary	14 day(s)