

# Ciasteczkowy RIS

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **79**
- SRM **64.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (44.2%)	80 %	5
Grain	Monachijski	1.3 kg (25%)	80 %	16
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Grain	Caraaroma	0.254 kg (4.9%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.8%)	73 %	120
Grain	Strzegom pszenica prażona	0.3 kg (5.8%)	70 %	1000
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3
Grain	Carafa	0.2 kg (3.8%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Ziarno kakaowca	100 g	Secondary	20 day(s)
Spice	Laska wanilii	2 g	Secondary	20 day(s)
Spice	Laktoza	600 g	Boil	15 min