

## Danielowe - RIS

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **56**
- SRM **47.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **46.7 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **33.4 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (59.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.6 kg (4.5%)	80 %	6
Grain	Weyermann - Chocolate Wheat	0.25 kg (1.9%)	74 %	788
Grain	Weyermann - Carafa I	0.5 kg (3.7%)	70 %	690
Grain	Black Barley (Roast Barley)	0.5 kg (3.7%)	55 %	985
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (22.5%)	80 %	20
Grain	Płatki owsiane	0.5 kg (3.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	90 min	7 %
Boil	Challenger	50 g	60 min	7 %
Boil	East Kent Goldings	40 g	30 min	5.1 %
Boil	East Kent Goldings	40 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile F13	Ale	Liquid	25 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe mocno palone	50 g	Secondary	90 day(s)