

# Habanero RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **117**
- SRM **62**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **43.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **42.3 liter(s)**
- Total mash volume **60.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **42.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **43.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC  |
|-------|----------------------------|---------------|--------|------|
| Grain | Weyermann - Pale Ale Malt  | 7 kg (38%)    | 85 %   | 7    |
| Grain | Monachijski                | 5 kg (27.2%)  | 80 %   | 16   |
| Grain | Caraaroma                  | 1 kg (5.4%)   | 78 %   | 400  |
| Grain | Caramunich II              | 0.5 kg (2.7%) | 71.7 % | 110  |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (2.7%) | 80 %   | 6    |
| Grain | Płatki owsiane             | 0.6 kg (3.3%) | 20 %   | ---  |
| Grain | Płatki jęczmienne          | 0.8 kg (4.3%) | 20 %   | ---  |
| Grain | Płatki pszenne             | 0.8 kg (4.3%) | 20 %   | ---  |
| Grain | Weyermann - Carafa I       | 0.7 kg (3.8%) | 70 %   | 690  |
| Grain | Jęczmień palony            | 1.2 kg (6.5%) | 55 %   | 985  |
| Grain | Strzegom Czekoladowy 1200  | 0.3 kg (1.6%) | 68 %   | 1202 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 80 g   | 90 min | 11.5 %     |
| Boil    | Chinook | 100 g  | 90 min | 11.2 %     |

|                     |                        |       |        |        |
|---------------------|------------------------|-------|--------|--------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g  | 90 min | 15.5 % |
| Aroma (end of boil) | Lublin (Lubelski)      | 100 g | 2 min  | 4 %    |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 30 g   | Danstar    |

### Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Spice | Papryczki Habanero | 13 g   | Boil    | 40 min |