

# Konkursowy Brett RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **57**
- SRM **55.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (78.5%)	80 %	5
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.26 kg (2.9%)	68 %	1200
Grain	Vienna Malt	0 kg	78 %	8
Grain	Weyermann - Carawheat	0.5 kg (5.6%)	77 %	120
Grain	Black Barley (Roast Barley)	0.66 kg (7.4%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	90 min	12 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's -M15 Empire Ale	Ale	Slant	800 ml	Mangrove Jack's
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