

# Konkursowy Brett RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **66**
- SRM **41.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (72.5%)	81 %	6
Grain	Caraaroma	0.5 kg (7.2%)	78 %	400
Grain	Briess - Chocolate Malt	0.3 kg (4.3%)	60 %	1000
Grain	Vienna Malt	0.5 kg (7.2%)	78 %	8
Grain	Weyermann - Carawheat	0.5 kg (7.2%)	77 %	120
Grain	Black Barley (Roast Barley)	0.1 kg (1.4%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale	Ale	Liquid	125 ml	Wyeast Labs
WLP645 - Brettanomyces clausenii	Ale	Liquid	75 ml	White Labs