

# Leśny RIS

- Gravity **23.6 BLG**
- ABV ---
- IBU **86**
- SRM **44.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (34.7%)	85 %	7
Grain	Strzegom Monachijski typ I	1.5 kg (17.4%)	79 %	16
Grain	Carahell	0.5 kg (5.8%)	77 %	26
Grain	Briess - Wheat Malt, White	0.5 kg (5.8%)	85 %	5
Grain	Fawcett - Dark Crystal	0.29 kg (3.4%)	71 %	300
Grain	Chocolate Malt (UK)	0.3 kg (3.5%)	73 %	887
Grain	Briess - Black Malt	0.34 kg (3.9%)	55 %	985
Grain	Weyermann - Carafa I	0.29 kg (3.4%)	70 %	690
Grain	Brown Malt (British Chocolate)	0.12 kg (1.4%)	70 %	128
Grain	Oats, Flaked	0.8 kg (9.3%)	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg (5.8%)	78.3 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (5.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12.5 %
Boil	Chinook	45 g	60 min	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Slant	250 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min
Flavor	Płatki Whisky	25 g	Secondary	90 day(s)
Flavor	Płatki Bourbon	25 g	Secondary	90 day(s)
Water Agent	Kreda	5 g	Mash	60 min