

P.36 - RIS

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **52**
- SRM **81.2**
- 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 **80 min**
- Evaporation rate **11 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (47.1%) | 85 % | 7 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (20%) | 90 % | 621 |
| Grain | Abbey Malt Weyermann | 1 kg (11.8%) | 75 % | 45 |
| Grain | Fawcett - Brown | 1 kg (11.8%) | 72 % | 180 |
| Grain | Castle Cafe | 0.4 kg (4.7%) | 75.5 % | 480 |
| Grain | Fawcett Chocolate | 0.4 kg (4.7%) | 60 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Ella (AUS) | 50 g | 60 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|--------|-----------|-----------|
| Flavor | Płatki dębowe vanilla średnio palone | 100 g | Secondary | 30 day(s) |
| Flavor | Śliwka | 2000 g | Primary | 14 day(s) |