

## Peated Ris

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **75**
- SRM **78**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **48.1 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **35.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount       | Yield | EBC  |
|-------|----------------------------------|--------------|-------|------|
| Grain | Castle Malting Whisky Nature     | 5 kg (38.5%) | 85 %  | 4    |
| Grain | Strzegom Pilzneński              | 2 kg (15.4%) | 80 %  | 4    |
| Grain | Oats, Flaked                     | 2 kg (15.4%) | 80 %  | 2    |
| Grain | Abbey Castle                     | 1 kg (7.7%)  | 80 %  | 45   |
| Grain | Brown Malt (British Chocolate)   | 1 kg (7.7%)  | 70 %  | 128  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (7.7%)  | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 1 kg (7.7%)  | 55 %  | 985  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 100 g  | 60 min | 11 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |