

RIS #1

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **46**
- SRM **50.8**
- 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 **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (58.1%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (11.6%) | 80 % | 16 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.9%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.25 kg (2.9%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (2.9%) | 71 % | 600 |
| Grain | Carafa II | 0.2 kg (2.3%) | 70 % | 812 |
| Grain | Special B Malt | 0.25 kg (2.9%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.4 kg (4.7%) | 85 % | 3 |
| Grain | Pilzneński | 1 kg (11.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 7.1 % |
| Boil | Marynka | 25 g | 30 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04 | Ale | Slant | 200 ml | Fermentis |

Notes

- Płatki owsiane opiekane w piekarniku.
Oct 4, 2019, 8:11 PM