

RIS 2

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **89**
- SRM **71.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 6 kg (52.9%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.55 kg (4.8%) | 81 % | 6 |
| Grain | Castlemalting - Special B | 0.85 kg (7.5%) | 77 % | 350 |
| Grain | Weyermann -czekoladowy pszeniczny | 1.1 kg (9.7%) | 65 % | 1000 |
| Grain | Weyermann - Carafa II special | 0.75 kg (6.6%) | 65 % | 1100 |
| Grain | Płatki owsiane | 0.5 kg (4.4%) | 70 % | 3 |
| Liquid Extract | Bruntal | 1.6 kg (14.1%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 90 g | 60 min | 13 % |
| Boil | lunga | 50 g | 20 min | 9.5 % |
| Boil | Perle | 30 g | 7 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | 10 dni |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------------|--------|-----------|-----------|
| Other | płatki dębowe średnio wypiekane | 60 g | Secondary | 20 day(s) |
| Other | łuska ryżowa | 100 g | Mash | --- |
| Water Agent | węglan wapnia kreda | 10 g | Mash | --- |

Notes

- Płatki macerowane w bourbonie ok 20 dni
Jan 29, 2019, 9:17 PM