

## RIS - 3Z - 2 warki

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **63**
- SRM **41.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (34.7%)	79 %	6
Grain	Strzegom Pilzneński	8 kg (55.6%)	80 %	4
Grain	Strzegom Karmel 300	0.4 kg (2.8%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (1.4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.4 kg (2.8%)	68 %	1000
Grain	Strzegom Czekoladowy jasny	0.4 kg (2.8%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula warka 1	100 g	60 min	10 %
Boil	Mosaic warka 1	25 g	10 min	10 %
Boil	Mosaic warka 2	75 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis

### Notes

- 5 PA - 1Z  
4 Pilzneński + Karmelowe- 2Z  
4 Pilzneński + Palone - 3Z  
Palone na początek zacierania

2 Warki : 18l 24blg + 18l 16blg

1Z -> 8 +15(2Z) +24(2W)

2Z -> 8 +15(3Z) +24(3W)

3Z -> 8 +24

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