

# RIS Polski Dębowy

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **106**
- SRM **70**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (49%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (29.4%)	79 %	22
Grain	żytni palony	1 kg (9.8%)	79 %	600
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.9%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (4.9%)	55 %	985
Grain	Weyermann - Carafa III	0.2 kg (2%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %
Boil	lunga	100 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	płatki dębowe	50 g	Secondary	7 day(s)
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