

Ris RUM

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **63**
- SRM **57.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (44.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (5.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (3.3%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (16.5%) | 79 % | 16 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.5%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (4.4%) | 68 % | 1202 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (11%) | 82 % | 10 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.5%) | 75 % | 45 |
| Grain | Chocolate Malt (UK) | 0.28 kg (3.1%) | 73 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.1%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Target | 50 g | 60 min | 7 % |
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 5 % |
| Boil | Eureka! | 10 g | 60 min | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |

Notes

- na leżakowanie proponowane płatki dębowe opiekane + płatki z beczki whisky - rok maceracji w rumie stroh

80%
Feb 3, 2019, 7:04 PM