

RIS v.1 Whiskey

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **67**
- SRM **44.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.1%)	80 %	5
Grain	Casle Malting Whisky Nature	1 kg (13.4%)	85 %	4
Grain	płatki żytnie	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.15 kg (2%)	68 %	400
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Carafa III	0.2 kg (2.7%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985
Grain	Karmelowy żytni Strzegom	0.2 kg (2.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	40 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	1000 ml	White Labs
gestwa po słabszej warce.				

Extras

Type	Name	Amount	Use for	Time
Fining	fhirlfloc	2 g	Boil	10 min
Flavor	kostki debowe whiskey	30 g	Secondary	21 day(s)