

## RIS v3 #26

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- Gravity **25.1 BLG**
- ABV ---
- IBU **111**
- SRM **102.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **68.7 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilzneński	0.8 kg (8.6%)	81 %	4
Grain	Bruntal - pszeniczny	0.4 kg (4.3%)	83 %	5
Grain	Weyermann - Caramunich I	0.5 kg (5.4%)	73 %	90
Grain	Chateau - Crystal	0.2 kg (2.2%)	78 %	150
Liquid Extract	ekstrakt słodowy ciemny WES	1.7 kg (18.4%)	90 %	620
Grain	Chateau - Special B Malt	0.5 kg (5.4%)	77 %	350
Grain	Weyermann - Chocolate Wheat	0.4 kg (4.3%)	74 %	900
Grain	Viking - Roasted rye	0.3 kg (3.2%)	70 %	1000
Grain	Rye, Flaked	0.4 kg (4.3%)	78.3 %	4
Grain	Weyermann - Munich Malt II	1 kg (10.8%)	80 %	23
Grain	Strzegom Czekoladowy jasny	0.05 kg (0.5%)	68 %	400
Grain	Bruntal - pilzneński	3 kg (32.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %
Boil	Hallertau Mittelfruh	10 g	30 min	4.7 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Challenger	18 g	30 min	5.8 %
Boil	Fuggles	10 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki whisky	50 g	Secondary	26 day(s)
Flavor	płatki sherry oloroso	50 g	Secondary	26 day(s)
Other	difosforan amonowy	4 g	Boil	30 min

## Notes

- na cichą fermentację dodanie płatków dębowych po sherry oloroso i whisky (osobno) do 2 fermentorów po ok 10 L na ok. 21-26 dni  
*Oct 21, 2016, 8:39 PM*