

Vanilla Cinnamon RIS #2

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **91**
- SRM **66**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **49.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (18.2%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 10 kg (60.6%) | 80 % | 20 |
| Grain | Oats, Flaked | 2 kg (12.1%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (3%) | 68 % | 1202 |
| Grain | Carafa III | 0.5 kg (3%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 100 g | 60 min | 13.5 % |
| Boil | Marynka | 50 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 1000 ml | White Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | plátky debowé cream macerované 20 dní v passport scotch | 30 g | Secondary | 30 day(s) |
| Flavor | passport scotch | 200 g | Secondary | 30 day(s) |
| Spice | wanília | 27 g | Secondary | 14 day(s) |
| Spice | cynamon | 3 g | Secondary | --- |
| Spice | kakao | 45 g | Secondary | --- |