

# WHISKY RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **72**
- SRM **61.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Słód CHÂTEAU PEATED              | 2 kg (31.3%)   | 80 %   | 4    |
| Grain | Viking Pilsner malt              | 1 kg (15.6%)   | 82 %   | 4    |
| Grain | Strzegom Monachijski typ I       | 0.8 kg (12.5%) | 79 %   | 16   |
| Grain | Peat Smoked Malt                 | 0.5 kg (7.8%)  | 74 %   | 6    |
| Grain | Fawcett - Brown                  | 0.5 kg (7.8%)  | 72 %   | 180  |
| Grain | Rye, Flaked                      | 0.4 kg (6.3%)  | 78.3 % | 4    |
| Grain | Caraaroma                        | 0.25 kg (3.9%) | 78 %   | 400  |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.9%) | 73 %   | 120  |
| Grain | Weyermann - Chocolate Rye        | 0.25 kg (3.9%) | 20 %   | 900  |
| Grain | Carafa III                       | 0.25 kg (3.9%) | 70 %   | 1034 |
| Grain | Carafa II                        | 0.1 kg (1.6%)  | 70 %   | 812  |
| Grain | Jęczmień palony                  | 0.1 kg (1.6%)  | 55 %   | 985  |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |           |      |        |       |
|------|-----------|------|--------|-------|
| Boil | El Dorado | 30 g | 60 min | 15 %  |
| Boil | Fuggles   | 20 g | 60 min | 4.5 % |
| Boil | Fuggles   | 30 g | 20 min | 4.5 % |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type  | Name                                     | Amount | Use for   | Time      |
|-------|--|--------|-----------|-----------|
| Other | płatki dębowe<br>macerowane<br>bourbonie | 25 g   | Secondary | 10 day(s) |