

## RIS #6 - waniliowy

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **31**
- SRM **34.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **73C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type           | Name                               | Amount         | Yield | EBC  |
|----------------|------------------------------------|----------------|-------|------|
| Grain          | Viking - pilzneński                | 3.8 kg (33%)   | 82 %  | 4    |
| Grain          | Viking - Pale Ale                  | 1.5 kg (13%)   | 80 %  | 7    |
| Grain          | Viking - monachijski               | 2.5 kg (21.7%) | 78 %  | 13   |
| Grain          | Abbey Castle                       | 0.4 kg (3.5%)  | 80 %  | 45   |
| Grain          | Weyermann - Caramunich Typ II      | 0.3 kg (2.6%)  | 73 %  | 120  |
| Grain          | Weyermann - Special W              | 0.5 kg (4.3%)  | 70 %  | 300  |
| Grain          | Weyermann - Carafa I               | 0.1 kg (0.9%)  | 65 %  | 900  |
| Grain          | Weyermann - pszeniczny czekoladowy | 0.3 kg (2.6%)  | 70 %  | 1050 |
| Grain          | Weyermann - Carafa III             | 0.1 kg (0.9%)  | 70 %  | 1400 |
| Sugar          | Laktoza                            | 1 kg (8.7%)    | 100 % | 0    |
| Liquid Extract | Ekstrakt słodowy jasny             | 1 kg (8.7%)    | 76 %  | 15   |

## Hops

| Use for             | Name                                              | Amount | Time   | Alpha acid |
|---------------------|---------------------------------------------------|--------|--------|------------|
| Boil                | gorzyczkowy<br>Marynka - szyszki<br>własny zbiór  | 50 g   | 90 min | 10 %       |
| Aroma (end of boil) | aromatyczny<br>Lubelski - szyszki<br>własny zbiór | 50 g   | 10 min | 4 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale  | Slant | 600 ml | Safale     |

## Extras

| Type        | Name                                            | Amount | Use for   | Time      |
|-------------|-------------------------------------------------|--------|-----------|-----------|
| Water Agent | Kwas cytrynowy                                  | 5 g    | Mash      | ---       |
| Flavor      | Wanilia - lask                                  | 12.5 g | Secondary | 14 day(s) |
| Flavor      | Prażone kruszone<br>ziarno kakaowca             | 200 g  | Secondary | 14 day(s) |
| Flavor      | Kakao ziarno<br>kurszone, Peru,<br>tłuszcz 50 % | 250 g  | Secondary | 14 day(s) |

## Notes

- Laski wanili pokrojone i zalane spirytusem na 1 - 2 tygodnie  
*Sep 15, 2021, 8:06 PM*