

#10 RIS

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **21**
- SRM **88**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (46.5%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy | 1 kg (9.3%) | 70 % | 49 |
| Grain | Strzegom Karmel 600 | 1 kg (9.3%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.5 kg (4.7%) | 55 % | 985 |
| Grain | Strzegom Karmel 30 | 0.25 kg (2.3%) | 75 % | 30 |
| Grain | Płatki owsiane | 1 kg (9.3%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (9.3%) | 68 % | 1200 |
| Sugar | glukoza | 1 kg (9.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| US05 | Ale | Liquid | 600 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | kawa (1000ml) | 100 g | Boil | 50 min |
| Flavor | płatki dębowe mocno palone marynowane w Whisky | 200 g | Secondary | 90 day(s) |
| Flavor | kawa | 300 g | Secondary | 90 day(s) |