

Korsarze RIS

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **44**
- SRM **45.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **69 C**, Time **120 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **120 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (46.8%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 3 kg (28.1%) | 80 % | 4 |
| Grain | Viking Malt Caramel Pale | 0.5 kg (4.7%) | 80 % | 8 |
| Grain | Special B Castle | 0.5 kg (4.7%) | 70 % | 350 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4.7%) | 68 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (4.7%) | 68 % | 1001 |
| Grain | Płatki owsiane | 0.4 kg (3.7%) | 85 % | 3 |
| Sugar | Candi Sugar, Amber (korsarze) | 0.28 kg (2.6%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnat Polish hops | 50 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|--------|
| US 05 | Ale | Slant | 400 ml | Safale |
|-------|-----|-------|--------|--------|