

LEM | RIS (by Homebeer)

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **96**
- SRM **59.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **72 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	3 kg (54.5%)	80 %	5
Grain	Viking Malt Monachijski Typ II	1 kg (18.2%)	79 %	22
Grain	Viking Malt Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202
Grain	Viking Malt Czekoladowy jasny	0.15 kg (2.7%)	68 %	400
Grain	Viking Malt Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Viking Malt Karmelowy 300	0.2 kg (3.6%)	70 %	299
Grain	Viking Malt Żytni	0.25 kg (4.5%)	85 %	8
Grain	Castle Malting Caffé Light	0.2 kg (3.6%)	77 %	250
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	50 g	100 min	13.4 %
Boil	Styrian Golding	15 g	40 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %