

# MOKO RIS motzno

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **60**
- SRM **75.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield  | EBC  |
|----------------|-----------------------------|----------------|--------|------|
| Grain          | Viking Pale Ale malt        | 4 kg (65%)     | 80 %   | 5    |
| Grain          | Strzegom Czekoladowy ciemny | 0.5 kg (8.1%)  | 68 %   | 1200 |
| Grain          | Weyermann - Carapils        | 0.5 kg (8.1%)  | 78 %   | 4    |
| Grain          | Special B Malt              | 0.5 kg (8.1%)  | 65.2 % | 315  |
| Liquid Extract | WES ekstrakt słodowy jasny  | 0.3 kg (4.9%)  | 80 %   | 5    |
| Grain          | Jęczmień palony             | 0.25 kg (4.1%) | 55 %   | 985  |
| Grain          | Weyermann - Acidulated Malt | 0.1 kg (1.6%)  | 80 %   | 6    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |
| Boil    | lunga | 20 g   | 30 min | 11 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |