

## &peated ris

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **100**
- SRM **43.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **32 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **-5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (37.5%)	80.5 %	2
Grain	Peat Smoked Malt	2.5 kg (31.3%)	74 %	6
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Strzegom Bursztynowy	0.5 kg (6.3%)	70 %	49
Grain	Special B Castle	0.5 kg (6.3%)	70 %	350
Grain	Carafa III	0.5 kg (6.3%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Culture	150 g	FM