

# #RIPS Inferno

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **32**
- SRM **37.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (30%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (20%)	79 %	22
Grain	Casle Malting Whisky Nature	2 kg (20%)	85 %	4
Grain	Caraaroma	1 kg (10%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3%)	73 %	1001
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (17%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale