

RIS

- Gravity **20.2 BLG**
- ABV ---
- IBU **91**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (51%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (5.1%)	79 %	22
Grain	Karmelowy ciemny	0.4 kg (4.1%)	75 %	59
Grain	Wędzony Steinbach	0.5 kg (5.1%)	75 %	5
Grain	Pszeniczny karmelowy	0.5 kg (5.1%)	75 %	5
Grain	Czekoladowy 900 Cestle	0.5 kg (5.1%)	68 %	900
Grain	Kawowy Jasny	0.5 kg (5.1%)	70 %	250
Grain	Carafa Special (R) typ I	0.5 kg (5.1%)	70 %	900
Grain	Jęczmień palony	0.5 kg (5.1%)	55 %	985
Grain	Wheat, Flaked	0.4 kg (4.1%)	77 %	4
Grain	Diastatyczny	0.5 kg (5.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	90 min	12 %

Boil	Galaxy	30 g	90 min	15 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	100 g	Secondary	14 day(s)