

RIS

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **101**
- SRM **54.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Monachijski Ciemny Steinbach | 1.25 kg (16.5%) | 100 % | 30 |
| Grain | Pszeniczny | 0.25 kg (3.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.3%) | 68 % | 601 |
| Grain | Caramunich® typ I | 0.1 kg (1.3%) | 73 % | 80 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |
| Grain | Weyermann - Carafa I | 0.12 kg (1.6%) | 70 % | 690 |
| Grain | Czekoladowy | 0.25 kg (3.3%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.25 kg (3.3%) | 55 % | 985 |
| Grain | Pilzneński | 5 kg (66.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 70 min | 15.5 % |
| Boil | Citra | 30 g | 40 min | 12 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Boil | Citra | 30 g | 10 min | 12 % |

| | | | | |
|------|---------|------|-------|-----|
| Boil | Ahtanum | 40 g | 5 min | 5 % |
|------|---------|------|-------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | MECH IRLANDZKI | 7 g | Boil | 15 min |

Notes

- zamiast simcoe dodać falconer's flight.
22,2 blg po gotowaniu. butelkowanie: 7 blg
Feb 2, 2018, 4:08 PM