

RIS

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **53**
- SRM **79.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (43.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.6%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (8.6%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 1.3 kg (11.2%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (4.3%) | 68 % | 400 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (8.6%) | 75 % | 30 |
| Grain | caramel pale | 1 kg (8.6%) | 75 % | 8 |
| Grain | Strzegom Karmel 600 | 0.8 kg (6.9%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 90 g | 60 min | 10 % |