

RIS 2.0

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **53**
- SRM **78.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **47.7 liter(s)**

Steps

- Temp **66 C**, Time **116 min**

Mash step by step

- Heat up **31.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **116 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 7 kg (44%) | 80 % | 7 |
| Grain | Pilzneński | 4 kg (25.2%) | 81 % | 4 |
| Grain | carmel aromatic | 0.9 kg (5.7%) | 80 % | 160 |
| Grain | Castlemalting - Cara Clair | 1.3 kg (8.2%) | 78 % | 4 |
| Grain | carafa special | 0.9 kg (5.7%) | 75 % | 1300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.9 kg (5.7%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.9 kg (5.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 65 g | 80 min | 13 % |
| Boil | Chinook | 35 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| gęstwa S 05 | Ale | Slant | 125 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | laska wanilli | 1 g | Boil | 30 min |
| Flavor | ziarna kakaowca | 50 g | Boil | 30 min |
| Flavor | płatki dębowe | 100 g | Secondary | 30 day(s) |