

ris 2018

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU ---
- SRM **60.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5.75 kg (65.3%) | 80 % | --- |
| Grain | Jęczmień palony | 0.35 kg (4%) | 1 % | 985 |
| Grain | Extra black | 0.5 kg (5.7%) | 1 % | 1400 |
| Grain | Weyermann - Carafa III | 0.3 kg (3.4%) | 1 % | --- |
| Grain | Briess - Chocolate Malt | 0.4 kg (4.5%) | 1 % | --- |
| Grain | Słód owsiany Fawcett | 0.5 kg (5.7%) | 80 % | --- |
| Grain | Płatki owsiane | 1 kg (11.4%) | 85 % | 3 |