

RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **65**
- SRM **49.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **140 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Crystal 150	0.5 kg (8.3%)	75 %	130
Grain	Jęczmień palony	0.25 kg (4.2%)	1 %	985
Grain	Carafa II	0.125 kg (2.1%)	1 %	1100
Grain	Carafa II Special	0.125 kg (2.1%)	1 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	lunga	30 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	60 ml	---

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kreda	2 g	Mash	60 min
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