

RIS

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **79**
- SRM **78**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (50%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (25%)	80 %	20
Grain	Carafa III	0.5 kg (4.2%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.5 kg (4.2%)	71 %	600
Grain	Fawcett- Chocolate	0.5 kg (4.2%)	70 %	1150
Grain	Fawcett - Dark Crystal	0.5 kg (4.2%)	71 %	300
Grain	Caraaroma	0.5 kg (4.2%)	78 %	400
Grain	Jęczmień palony	0.5 kg (4.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	90 min	11 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Fuggles	30 g	20 min	4.5 %

Aroma (end of boil)	East Kent Goldings	90 g	20 min	5.1 %
---------------------	--------------------	------	--------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---