

RIS #25

- Gravity **24.4 BLG**
- ABV ---
- IBU **71**
- SRM **72.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **63 C**, Time **0 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **0 min** at **63C**
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.91 kg (32.2%)	79 %	6
Grain	Monaegom Monachijski typ I	1.33 kg (14.7%)	79 %	16
Grain	Strzegom Wiedeński	1.21 kg (13.4%)	79 %	10
Grain	Castle Cafe	0.48 kg (5.3%)	75.5 %	480
Grain	Strzegom Karmel 600	0.48 kg (5.3%)	68 %	601
Grain	Carafa II	0.3 kg (3.3%)	70 %	812
Grain	Bestmalz - Black Malt	0.48 kg (5.3%)	55 %	985
Grain	Jęczmień palony	0.3 kg (3.3%)	55 %	985
Grain	Chocolate Malt - Fawcawet	0.48 kg (5.3%)	73 %	887
Adjunct	Płatki owsiane	0.36 kg (4%)	85 %	3
Adjunct	Płatki pszeniczne	0.36 kg (4%)	85 %	3
Adjunct	Płatki jęczmienne	0.36 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Pacific Gem	50 g	60 min	13.8 %
Boil	Simcoe	45 g	15 min	13.3 %