

RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **67**
- SRM **54.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **4 %**
- Size with trub loss **31.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **58.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **44 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Castle Malting - Pilsneński | 9 kg (61.4%) | 80 % | 5 |
| Grain | Special B Malt | 0.8 kg (5.5%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 1 kg (6.8%) | 85 % | 3 |
| Grain | Briess - Black Malt | 0.7 kg (4.8%) | 55 % | 985 |
| Grain | Carafa III | 0.7 kg (4.8%) | 70 % | 1034 |
| Grain | Caraaroma | 0.7 kg (4.8%) | 78 % | 400 |
| Grain | viking Pszeniczny jasny | 0.7 kg (4.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.26 kg (1.8%) | 70 % | 299 |
| Grain | Płatki pszeniczne | 0.8 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 80 g | 60 min | 13.1 % |
| Boil | Simcoe | 40 g | 50 min | 13.2 % |

| | | | | |
|---------------------|------------|------|-------|--------|
| Aroma (end of boil) | WAI-ITI | 30 g | 0 min | 4.1 % |
| Aroma (end of boil) | Centennial | 80 g | 0 min | 10.5 % |
| Aroma (end of boil) | Equinox | 20 g | 0 min | 13.1 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 800 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Fining | whirfloc 1 tabletka | 1 g | Boil | 10 min |