

RIS

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **47**
- SRM **46.6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41.8 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (54.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (4.5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.2%) | 70 % | 22 |
| Grain | Castle Malting Coffee light | 1 kg (9.1%) | 60 % | 250 |
| Grain | Simpsons - Crystal Extra Dark | 1 kg (9.1%) | 74 % | 315 |
| Grain | Carafa® Special Typ III | 0.5 kg (4.5%) | 65 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Warrior | 40 g | 60 min | 15.5 % |
| Dry Hop | Warrior | 60 g | 30 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 400 ml | Fermentum Mobile |