

Ris

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **63**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg	79 %	15
Grain	Strzegom Monachijski typ II	1 kg	79 %	57
Grain	Strzegom Czekoladowy ciemny	0.25 kg	68 %	3201
Grain	Strzegom Czekoladowy jasny	0.15 kg	68 %	1066
Grain	Jęczmień palony	0.25 kg	55 %	2627
Grain	Strzegom Karmel 300	0.2 kg	70 %	796
Grain	Żytni	0.25 kg	85 %	20
Grain	Castle Cafe	0.2 kg	75.5 %	1279
Grain	Płatki owsiane	0.2 kg	60 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	100 min	7 %
Boil	East Kent Goldings	15 g	40 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	100 ml	Piwniczne