

RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **80**
- SRM **56.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (8.3%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.5 kg (6.9%)	75 %	150
Grain	Płatki owsiane	0.4 kg (5.5%)	60 %	3
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	1000
Grain	czekoladowy pszeniczny	0.25 kg (3.4%)	68 %	1050
Grain	Carafa III	0.25 kg (3.4%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe Whisky	40 g	Secondary	21 day(s)
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