

RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **38.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (58.5%) | 79 % | 6 |
| Grain | słód fiński dekstrynowy viking malt 16 | 2 kg (23.4%) | 70 % | 16 |
| Grain | Weyermann - Carared | 1 kg (11.7%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.15 kg (1.8%) | 55 % | 985 |
| Grain | Weyermann - Carafa III | 0.4 kg (4.7%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Oktawia | 28 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Other | płatki po bourbonie | 50 g | Secondary | 21 day(s) |
| Fining | mech irlandzki | 7 g | Boil | 5 min |