

RIS

- Gravity **22 BLG**
- ABV ---
- IBU **74**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 1 kg (23.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (23.5%) | 79 % | 16 |
| Grain | Simpsons - Peated Malt | 1 kg (23.5%) | 81 % | 5 |
| Grain | Żytni | 0.5 kg (11.8%) | 85 % | 8 |
| Grain | Carafa III | 0.25 kg (5.9%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.25 kg (5.9%) | 55 % | 985 |
| Grain | Caraaroma | 0.25 kg (5.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |