

RIS v.2

- Gravity **26.6 BLG**
- ABV ---
- IBU **44**
- SRM **86.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.27 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **120 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (39.8%)	80 %	7
Grain	Strzegom Monachijski typ I	2 kg (22.7%)	79 %	16
Grain	Cara Blonde - Castle Malting	1 kg (11.4%)	78 %	20
Grain	Jęczmień palony	0.3 kg (3.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	68 %	1200
Grain	Płatki pszeniczne	0.5 kg (5.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (5.7%)	85 %	3
Grain	Carafa II	0.5 kg (5.7%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	100 ml	fermentis