

RIS (Work in progress)

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **45**
- SRM **64.5**
- 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 **60 min**
- Evaporation rate **25 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **66 C**, Time **105 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **105 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (59.7%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (19.9%) | 80 % | 16 |
| Grain | Viking melanoidynowy | 0.4 kg (4%) | 75 % | 60 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (5%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.35 kg (3.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 60 g | 60 min | 7 % |
| Aroma (end of boil) | First Gold | 30 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Notes

- Zmodyfikowany przepis z Twojego Browaru.
Nov 25, 2018, 3:44 PM