

Korsarze RIS

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **44**
- SRM **45.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **69 C**, Time **120 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **120 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (46.8%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (28.1%)	80 %	4
Grain	Viking Malt Caramel Pale	0.5 kg (4.7%)	80 %	8
Grain	Special B Castle	0.5 kg (4.7%)	70 %	350
Grain	Fawcett - Pale Chocolate	0.5 kg (4.7%)	68 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.7%)	68 %	1001
Grain	Płatki owsiane	0.4 kg (3.7%)	85 %	3
Sugar	Candi Sugar, Amber (korsarze)	0.28 kg (2.6%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Polish hops	50 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US 05	Ale	Slant	400 ml	Safale
-------	-----	-------	--------	--------