

# MIS

- Gravity **22.1 BLG**
- ABV ---
- IBU **80**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss --- %
- Size with trub loss --- liter(s)
- Boil time **120 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size **30 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **-20.8 liter(s)** of **76C** water

## Fermentables

| Type  | Name              | Amount  | Yield | EBC  |
|-------|-------------------|---------|-------|------|
| Grain | Pale Ale          | 5 kg    | 80 %  | 4    |
| Grain | Monachijski       | 1 kg    | 80 %  | 20   |
| Grain | Płatki owsiane    | 1 kg    | 80 %  | 2    |
| Grain | Wiedeński         | 1 kg    | 80 %  | 7    |
| Grain | Carafa II specjal | 0.5 kg  | 70 %  | 811  |
| Grain | Caraaroma         | 0.5 kg  | 75 %  | 256  |
| Grain | Jęczmień palony   | 0.2 kg  | 55 %  | 1000 |
| Sugar | Melasa trzcinowa  | 0.45 kg | 78 %  | 160  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 50 g   | 60 min | 11.9 %     |
| Boil    | lunga              | 50 g   | 30 min | 11.9 %     |
| Boil    | lunga              | 50 g   | 5 min  | 11.9 %     |
| Boil    | East Kent Goldings | 50 g   | 5 min  | 5 %        |

## Yeasts

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

|                                |     |        |        |                  |
|--------------------------------|-----|--------|--------|------------------|
| FM13 - Irlandzkie<br>ciemności | Ale | Liquid | 200 ml | Fermentum Mobile |
|--------------------------------|-----|--------|--------|------------------|

## Notes

- Pierwsza wersja przepisu  
*Feb 20, 2015, 9:47 AM*