RIS

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **82**
- SRM **80.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **49.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **31.7 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **44.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg *(39.8%)*	80 %	7
Grain	Strzegom Wiedeński	4 kg *(22.7%)*	79 %	10
Grain	Jęczmień palony	1.2 kg *(6.8%)*	55 %	985
Grain	Caraaroma	1 kg *(5.7%)*	78 %	400
Grain	Weyermann Caramunich 3	1 kg *(5.7%)*	76 %	150
Grain	Weyermann - Carafa II	1 kg *(5.7%)*	70 %	837
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg *(5.7%)*	73 %	1001
Grain	Płatki owsiane	0.7 kg *(4%)*	85 %	3
Grain	Płatki orkiszowe	0.7 kg *(4%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	180 g	90 min	10 %
Boil	East Kent Goldings	120 g	10 min	5.1 %