RIS

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **95**
- SRM **48.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(54.9%)*	80 %	5
Grain	Monachijski	1 kg *(11%)*	80 %	16
Grain	Czekoladowy	0.5 kg *(5.5%)*	60 %	788
Grain	Castle Cafe	0.5 kg *(5.5%)*	75.5 %	480
Grain	Jęczmień palony	0.1 kg *(1.1%)*	55 %	985
Grain	Barley, Flaked	0.5 kg *(5.5%)*	70 %	4
Sugar	Brown Sugar, Light	0.5 kg *(5.5%)*	100 %	16
Grain	Brown Malt (British Chocolate)	0.5 kg *(5.5%)*	70 %	128
Grain	Biscuit Malt	0.5 kg *(5.5%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.