

RIS i Stout dzielony

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **38**
- SRM **44.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **73.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **52.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	10 kg (47.6%)	79 %	22
Grain	Strzegom Pszeniczny	4 kg (19%)	81 %	6
Grain	Żytni	2 kg (9.5%)	85 %	8
Grain	Strzegom Karmel 150	1 kg (4.8%)	75 %	150
Grain	Jęczmień palony	1 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	1 kg (4.8%)	68 %	1200
Grain	Płatki owsiane	1 kg (4.8%)	60 %	3
Grain	Płatki jęczmienne	1 kg (4.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	50 g	Secondary	10 day(s)