

RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **113**
- SRM **38.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.2%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (33.7%)	79 %	22
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034
Grain	żytni czekoladowy	0.3 kg (3.4%)	73 %	---
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.4%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	65 g	60 min	15.5 %
Boil	Warrior	35 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

Notes

- Fermentacja - 18oC, potem na 60 dni na płatki (50-100g), płatki macerowane.
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.