ris

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **57**
- SRM **51**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg *(37.6%)*	79 %	16
Grain	Briess - Pale Ale Malt	5 kg *(37.6%)*	80 %	7
Grain	Jęczmień palony	0.6 kg *(4.5%)*	55 %	985
Grain	Caraaroma	0.5 kg *(3.8%)*	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(3.8%)*	73 %	120
Grain	Carafa	0.5 kg *(3.8%)*	70 %	664
Grain	Płatki pszeniczne	0.4 kg *(3%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(3%)*	85 %	3
Grain	Płatki orkiszowe	0.4 kg *(3%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	85 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	500 ml	---

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

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	30 g	Boil	10 min