Ris

- Gravity **22.7 BLG**
- ABV **---**
- IBU **62**
- SRM **36.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **38.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg *(58.6%)*	80 %	4
Grain	Strzegom Pale Ale	1.5 kg *(11.7%)*	79 %	6
Grain	Strzegom Karmel 30	0.8 kg *(6.2%)*	75 %	30
Grain	Carabelge	1 kg *(7.8%)*	80 %	30
Grain	Strzegom Karmel 300	0.3 kg *(2.3%)*	70 %	299
Grain	Carafa	0.3 kg *(2.3%)*	70 %	664
Grain	Strzegom pszenica prażona	0.3 kg *(2.3%)*	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(2.3%)*	68 %	1200
Grain	Płatki żytnie	0.4 kg *(3.1%)*	85 %	3
Grain	płatki jęczmienne	0.4 kg *(3.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	100 g	60 min	6.5 %
Boil	Nugget	25 g	50 min	10.1 %

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

Boil	Nugget	50 g	15 min	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	900 ml	Mangrove Jack's