

RiS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **64**
- SRM **58.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.38 kg (50.6%)	79 %	6
Grain	BESTMALZ - Best Pilsen	2.5 kg (23.5%)	80.5 %	4
Grain	płatki jęczmienne 0,63	0.5 kg (4.7%)	60 %	4
Grain	Płatki owsiane	0.3 kg (2.8%)	60 %	3
Grain	Caraaroma	0.7 kg (6.6%)	78 %	400
Grain	Czekoladowy	0.3 kg (2.8%)	60 %	400
Grain	Carafa II	0.16 kg (1.5%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (3.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Chinook	50 g	10 min	13 %

Yeasts

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

FM13 Irlandzkie Ciemności	Ale	Slant	230 ml	Fermentum Mobile
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