RIS 2

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **71**
- SRM **55.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg *(43.9%)*	81 %	26
Grain	Weyermann pszeniczny jasny	1 kg *(12.9%)*	80 %	4
Grain	Weyermann - Diastatyczny	1 kg *(12.9%)*	80 %	3
Grain	Weyermann - Carapils	0.5 kg *(6.5%)*	78 %	4
Grain	Castle Malting - Château Cafe	0.5 kg *(6.5%)*	80 %	500
Grain	Weyermann - Pszeniczny Czekoladowy	0.5 kg *(6.5%)*	73 %	1000
Grain	Weyermann - Carafa II	0.5 kg *(6.5%)*	70 %	1150
Grain	Płatki owsiane	0.35 kg *(4.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	16.9 %
Boil	Marynka	30 g	60 min	6.5 %
Boil	Fuggles	30 g	60 min	4.7 %
Boil	Fuggles	30 g	15 min	4.7 %

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Boil	Fuggles	30 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Slant	300 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	50 g	Secondary	21 day(s)
Flavor	Płatki kokosowe	100 g	Secondary	21 day(s)