

RIS

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **66**
- SRM **49.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (44.4%)	79 %	6
Grain	Wędzony bukiem Viking Malt	2 kg (29.6%)	82 %	10
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	Carafa	0.25 kg (3.7%)	70 %	664
Grain	Kawowy Ciemny	0.25 kg (3.7%)	70 %	500
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (7.4%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Izabella	50 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki Sherry	30 g	Secondary	21 day(s)