NR 9 RIS

- Gravity **25.3 BLG**
- ABV **---**
- IBU **85**
- SRM **50.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(58.5%)*	79 %	6
Grain	Strzegom Czekoladowy jasny	0.5 kg *(5.3%)*	68 %	400
Grain	Monachijski	1.5 kg *(16%)*	80 %	16
Grain	Jęczmień palony	0.4 kg *(4.3%)*	55 %	985
Grain	Strzegom Pilzneński	1.5 kg *(16%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	100 g	60 min	9.5 %
Boil	Amarillo	50 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Laski wanilii szt	2 g	Secondary	14 day(s)

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