#?? RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **71.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **65 C**, Time **100 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **100 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg *(68.5%)*	80.5 %	6
Grain	Płatki owsiane	0.4 kg *(5.5%)*	60 %	3
Grain	Abbey Malt Weyermann	0.3 kg *(4.1%)*	75 %	45
Grain	Special B Malt	0.45 kg *(6.2%)*	65.2 %	315
Grain	Strzegom Czekoladowy jasny	0.4 kg *(5.5%)*	68 %	400
Grain	carafaa II spec	0.36 kg *(4.9%)*	55 %	1150
Grain	Strzegom Czekoladowy ciemny	0.24 kg *(3.3%)*	68 %	1300
Grain	Jęczmień niesłodowany	0.15 kg *(2.1%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Sybilla	40 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile