

RIS #2

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **37**
- SRM **45.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Castle Cafe	0.6 kg (8.1%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.6 kg (8.1%)	68 %	400
Grain	Weyermann Specjal W	0.6 kg (8.1%)	68 %	300
Grain	Fawcett - Pszenny Czekoladowy	0.1 kg (1.4%)	73 %	1001
Grain	Viking Pilsner malt	0.5 kg (6.8%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis