

RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **51**
- SRM **55.5**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **44.3 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.9 kg (49.7%)	80 %	5
Grain	Pszeniczny	1 kg (10.2%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (20.3%)	79 %	22
Grain	Weyermann Caramunich® typ I	0.5 kg (5.1%)	73 %	80
Grain	Weyermann Caramunich 3	0.15 kg (1.5%)	76 %	150
Grain	Special B Malt	0.2 kg (2%)	65.2 %	315
Grain	Kawowy Castle	0.2 kg (2%)	78 %	500
Grain	Pszeniczny Czekoladowy	0.5 kg (5.1%)	73 %	1200
Grain	Carafa® Special Typ III	0.4 kg (4.1%)	65 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	12.8 %
Boil	Hallertau Blanc DE	50 g	30 min	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Slant	250 ml	Fermentis
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