RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **78**
- SRM **59.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **74C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(45%)*	80 %	7
Grain	Strzegom Monachijski typ II	3 kg *(27%)*	79 %	22
Grain	Special B Malt	0.5 kg *(4.5%)*	65.2 %	315
Grain	Płatki owsiane	0.3 kg *(2.7%)*	85 %	3
Grain	caffe light	0.2 kg *(1.8%)*	--- %	500
Grain	Jęczmień palony	0.3 kg *(2.7%)*	55 %	985
Grain	Carafa III	0.5 kg *(4.5%)*	70 %	1034
Grain	Czekoladowy	0.5 kg *(4.5%)*	60 %	788
Sugar	laktoza	0.8 kg *(7.2%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	Magnum	30 g	10 min	13.5 %
Boil	Perle	60 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	przyprawa do piernika	20 g	Boil	5 min
Spice	ziarna kawy	20 g	Mash	10 min