

RIS

- Gravity **24.6 BLG**
- ABV ---
- IBU **88**
- SRM **98.1**
- 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 **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **49.7 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4 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	6 kg (42.3%)	80 %	5
Grain	Strzegom Monachijski typ I	4 kg (28.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (3.5%)	81 %	6
Grain	Jęczmień palony	0.5 kg (3.5%)	55 %	985
Grain	Caraaroma	0.4 kg (2.8%)	78 %	400
Grain	Caramunich II	0.5 kg (3.5%)	80 %	150
Grain	Carafa III	0.5 kg (3.5%)	70 %	1034
Grain	Płatki owsiane	1 kg (7%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.5%)	73 %	1001
Grain	Strzegom Wiedeński	0.3 kg (2.1%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Iunga	50 g	30 min	11 %

Boil	Sybilla	30 g	30 min	3.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	500 ml	US 05

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	20 day(s)
Other	mech irlandzki	5 g	Boil	15 min