

RIS #1

- Gravity **25.3 BLG**
- ABV ---
- IBU **52**
- SRM **54.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Pale Ale | 4 kg (82.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.2%) | 68 % | 601 |
| Grain | Pszeniczny | 0.25 kg (5.2%) | --- % | 8 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.1%) | 68 % | 400 |
| Adjunct | Jęczmień palony | 0.25 kg (5.2%) | --- % | 1940 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 55 min | 5.9 % |
| Boil | lunga | 20 g | 35 min | 11.6 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |