RIS v2

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **89**
- SRM **50.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **63 C**, Time **75 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg *(39%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(12.2%)*	79 %	16
Grain	Jęczmień palony	0.25 kg *(3%)*	55 %	1300
Grain	Weyermann - Dehusked Carafa II	0.1 kg *(1.2%)*	70 %	1300
Grain	Cara Ruby Castle	0.3 kg *(3.7%)*	72 %	49
Grain	Weyermann - Dehusked Carafa I	0.2 kg *(2.4%)*	70 %	690
Grain	Strzegom pszenica prażona	0.1 kg *(1.2%)*	70 %	1000
Grain	Biscuit Malt	0.15 kg *(1.8%)*	79 %	45
Grain	Kawowy	0.2 kg *(2.4%)*	80 %	250
Grain	Strzegom Pilzneński	1.5 kg *(18.3%)*	80 %	4
Grain	Carabelge	0.1 kg *(1.2%)*	80 %	30
Grain	Abbey Castle	0.1 kg *(1.2%)*	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(2.4%)*	73 %	120
Grain	Oats, Flaked	0.8 kg *(9.8%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	60 min	8.8 %
Boil	Simcoe	25 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew nottingham	Ale	Slant	200 ml	---