RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **69**
- SRM **45**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(57.7%)*	80 %	5
Grain	Jęczmień palony	0.4 kg *(7.7%)*	55 %	985
Grain	Strzegom Czekoladowy jasny	0.5 kg *(9.6%)*	68 %	400
Grain	Płatki owsiane	0.8 kg *(15.4%)*	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg *(5.8%)*	75 %	45
Grain	Chateau Oat	0.2 kg *(3.8%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time

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

Flavor	płatki dębowe macerowany w burbonie	20 g	Secondary	30 day(s)