RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **86**
- SRM **66.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg *(37.9%)*	80 %	5
Grain	Strzegom Monachijski typ II	2 kg *(28.6%)*	79 %	22
Grain	Strzegom Wiedeński	0.5 kg *(7.1%)*	79 %	10
Grain	Strzegom Czekoladowy jasny	0.2 kg *(2.9%)*	68 %	400
Grain	Żytni	0.2 kg *(2.9%)*	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(4.3%)*	68 %	1200
Grain	Jęczmień palony	0.3 kg *(4.3%)*	55 %	985
Grain	Strzegom Karmelowy 300	0.3 kg *(4.3%)*	75 %	300
Grain	Castle Malting CHÂTEAU CAFE LIGHT	0.2 kg *(2.9%)*	77 %	250
Grain	Płatki owsiane	0.2 kg *(2.9%)*	60 %	3
Grain	Słód Caramunich Typ II Weyermann	0.15 kg *(2.1%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid

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

Boil	Styrian Wolf	50 g	100 min	11.1 %
Boil	Styrian Golding	15 g	40 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-04	Ale	Dry	22 g	---