

#27 RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **65**
- SRM **59.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.7%)	68 %	400
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 300	0.4 kg (3.6%)	70 %	299
Grain	Żytni	0.5 kg (4.5%)	85 %	8
Grain	Castle Cafe	0.4 kg (3.6%)	75.5 %	480
Grain	Płatki owsiane	0.4 kg (3.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	100 g	100 min	7.5 %
Boil	Styrian Golding	30 g	40 min	4.7 %
Boil	Styrian Golding	30 g	10 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1 ml	Fermentum Mobile