

BenderBrewery.Experimental.Ris

- Gravity **23.3 BLG**
- ABV ---
- IBU **92**
- SRM **51.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (70.6%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (11.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (2.9%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.5 kg (5.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |