

# MazuRIS

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **98**
- SRM **66.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **63 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (55.6%)	80 %	5
Grain	Płatki owsiane	3 kg (16.7%)	85 %	3
Grain	Strzegom Karmel 300	1 kg (5.6%)	70 %	299
Grain	Karmelowy żytni Strzegom	1 kg (5.6%)	75 %	150
Grain	Strzegom Czekoladowy jasny	1 kg (5.6%)	68 %	400
Grain	Strzegom pszenica prażona	1 kg (5.6%)	70 %	1000
Grain	Carafa II	1 kg (5.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	150 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Chocoszoki	100 g	Boil	60 min
Water Agent	Gips piwowarski	10 g	Mash	90 min
Water Agent	Kwas mlekowy	10 g	Mash	60 min
Flavor	pryncypałki	235 g	Boil	60 min