

# MIS

- Gravity **22.1 BLG**
- ABV ---
- IBU **80**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **120 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **-20.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg	80 %	4
Grain	Monachijski	1 kg	80 %	20
Grain	Płatki owsiane	1 kg	80 %	2
Grain	Wiedeński	1 kg	80 %	7
Grain	Carafa II specjal	0.5 kg	70 %	811
Grain	Caraaroma	0.5 kg	75 %	256
Grain	Jęczmień palony	0.2 kg	55 %	1000
Sugar	Melasa trzciniowa	0.45 kg	78 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.9 %
Boil	lunga	50 g	30 min	11.9 %
Boil	lunga	50 g	5 min	11.9 %
Boil	East Kent Goldings	50 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 - Irlandzkie ciemności	Ale	Liquid	200 ml	Fermentum Mobile
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## Notes

- Pierwsza wersja przepisu  
*Feb 20, 2015, 9:47 AM*