

prawie jak RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **66**
- SRM **61.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (50.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (15.1%)	79 %	16
Grain	Viking melanoidynowy	0.5 kg (5%)	75 %	60
Grain	Strzegom Czekoladowy jasny	0.5 kg (5%)	68 %	400
Grain	Żytni palony	0.25 kg (2.5%)	55 %	450
Grain	Jęczmień palony kawowy	0.25 kg (2.5%)	55 %	250
Grain	Weyermann - Carafa III Special	0.25 kg (2.5%)	70 %	1024
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (17.1%)	90 %	621

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11.3 %
Boil	Challenger	50 g	45 min	5.8 %
Boil	Fuggles	50 g	30 min	5 %
Boil	East Kent Goldings	50 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Whisky	50 g	Secondary	7 day(s)