

## RIS 08,02,2022 warka # 36

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **105**
- SRM **93.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **56.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **40.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **80C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (58.5%)	80 %	4
Grain	Żytni	2 kg (11.7%)	85 %	8
Dry Extract	Gozdawa ekstrakt słodowy jasny	1 kg (5.8%)	80 %	45
Grain	Abbey Castle	1 kg (5.8%)	80 %	45
Grain	Strzegom Karmel 300	0.1 kg (0.6%)	70 %	299
Grain	Strzegom Czekoladowy1200 ciemny	1 kg (5.8%)	68 %	1200
Grain	Jęczmień prazony 900	1 kg (5.8%)	55 %	985
Grain	Weyermann - Carafa II	1 kg (5.8%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	200 g	60 min	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
kveik ESPE	Ale	Slant	200 ml	---