

ris

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **57**
- SRM **51**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (37.6%) | 79 % | 16 |
| Grain | Briess - Pale Ale Malt | 5 kg (37.6%) | 80 % | 7 |
| Grain | Jęczmień palony | 0.6 kg (4.5%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (3.8%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (3.8%) | 73 % | 120 |
| Grain | Carafa | 0.5 kg (3.8%) | 70 % | 664 |
| Grain | Płatki pszeniczne | 0.4 kg (3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (3%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 85 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | śliwka wędzona | 30 g | Boil | 10 min |