

RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **54**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (47.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (19%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.6 kg (5.7%) | 55 % | 985 |
| Grain | Caramunich® typ I | 0.5 kg (4.8%) | 73 % | 80 |
| Grain | Płatki pszeniczne | 0.5 kg (4.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (4.8%) | 85 % | 3 |
| Grain | Carafa | 0.4 kg (3.8%) | 70 % | 664 |
| Grain | Pszeniczny | 1 kg (9.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 65 g | 60 min | 10 % |
| Boil | East Kent Goldings | 40 g | 20 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 50 g | Secondary | 10 day(s) |