

RIS

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **95**
- SRM **48.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (54.9%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (11%) | 80 % | 16 |
| Grain | Czekoladowy | 0.5 kg (5.5%) | 60 % | 788 |
| Grain | Castle Cafe | 0.5 kg (5.5%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.1 kg (1.1%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.5 kg (5.5%) | 70 % | 4 |
| Sugar | Brown Sugar, Light | 0.5 kg (5.5%) | 100 % | 16 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (5.5%) | 70 % | 128 |
| Grain | Biscuit Malt | 0.5 kg (5.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 100 g | 60 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |