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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **47**
- SRM **39.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (63.5%)	80 %	7
Grain	Strzegom Monachijski typ II	1.5 kg (23.8%)	79 %	22
Grain	Strzegom Karmel 300	0.5 kg (7.9%)	70 %	299
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Chinook	25 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	20 g	fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe	100 g	Secondary	10 day(s)
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