

RIS #17

- Gravity **25.1 BLG**
- ABV ---
- IBU **66**
- SRM **106.9**
- 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 **110 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny WES	1.7 kg (19.3%)	90 %	621
Grain	Bruntal - Pale Ale	3 kg (34.1%)	78 %	6.5
Grain	Chateau - Vienna Malt	0.2 kg (2.3%)	80 %	5
Grain	Chateau - Wheat Malt	0.3 kg (3.4%)	83 %	4
Grain	Chateau - Chocolate Malt	0.2 kg (2.3%)	73 %	900
Grain	Chateau - Roasted Barley	0.2 kg (2.3%)	70 %	1300
Grain	Chateau - Special B Malt	0.5 kg (5.7%)	77 %	350
Grain	Weyermann - Munich Malt II	1 kg (11.4%)	80 %	23
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.3%)	74 %	900
Grain	Chateau - Caffè Light	0.2 kg (2.3%)	77 %	250
Grain	Bruntal - pszeniczny	1 kg (11.4%)	83 %	4.5

Grain	Chateau - Cara Crystal	0.2 kg (2.3%)	78 %	150
Grain	Weyermann - Carafa II	0.1 kg (1.1%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	9.5 %
Boil	Saaz	12 g	10 min	2.93 %
Boil	Marynka	65 g	60 min	9.5 %
Boil	Perle	30 g	30 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05 starter	Ale	Liquid	800 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki bourbon	50 g	Secondary	26 day(s)
Flavor	płatki sherry oloroso	50 g	Secondary	26 day(s)