

RIS

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **52**
- SRM **30.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **80 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Malt Pale Ale Zero | 3.5 kg (52.2%) | 79 % | 7.5 |
| Grain | Viking Malt Pszczeniczny | 2 kg (29.9%) | 81 % | 10 |
| Grain | Płatki pszeniczne | 0.4 kg (6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (4.5%) | 85 % | 3 |
| Grain | Viking Malt Pszenica Prażona | 0.25 kg (3.7%) | 70 % | 1000 |
| Grain | Viking Malt Cookie | 0.15 kg (2.2%) | 72 % | 60 |
| Grain | Viking Malt Barwiący | 0.1 kg (1.5%) | 65 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.8 % |
| Boil | Oktawia | 10 g | 60 min | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 250 ml | Safale |