

RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **31**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (80%)	80 %	7
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3%)	68 %	1200
Grain	Monachijski	0.5 kg (5%)	80 %	16
Grain	Pszeniczny	1 kg (10%)	85 %	4