

RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **51**
- SRM **55.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **44.3 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.9 kg (49.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (10.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (20.3%) | 79 % | 22 |
| Grain | Weyermann Caramunich® typ I | 0.5 kg (5.1%) | 73 % | 80 |
| Grain | Weyermann Caramunich 3 | 0.15 kg (1.5%) | 76 % | 150 |
| Grain | Special B Malt | 0.2 kg (2%) | 65.2 % | 315 |
| Grain | Kawowy Castle | 0.2 kg (2%) | 78 % | 500 |
| Grain | Pszeniczny Czekoladowy | 0.5 kg (5.1%) | 73 % | 1200 |
| Grain | Carafa® Special Typ III | 0.4 kg (4.1%) | 65 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Nugget | 25 g | 60 min | 12.8 % |
| Boil | Hallertau Blanc DE | 50 g | 30 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |
|--------------|-----|-------|--------|-----------|