

RIS

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **53**
- SRM **45.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **-0.8 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (64.5%) | 80 % | 5 |
| Grain | Żytni | 1 kg (12.9%) | 85 % | 8 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (12.9%) | 68 % | 400 |
| Grain | Carafa III | 0.25 kg (3.2%) | 70 % | 1034 |
| Sugar | maltodekstryna | 0.5 kg (6.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 40 g | 60 min | 14.3 % |