

RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **86**
- SRM **58.6**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (54.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.5%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (2.7%) | 68 % | 400 |
| Grain | Jęczmień prazony strzegom | 0.5 kg (4.5%) | 63 % | 1050 |
| Grain | Strzegom Karmel 300 | 0.4 kg (3.6%) | 70 % | 299 |
| Grain | Żytni | 0.5 kg (4.5%) | 85 % | 8 |
| Grain | caffè light | 0.4 kg (3.6%) | 70 % | 400 |
| Grain | Płatki owsiane | 0.4 kg (3.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|---------|------------|
| Boil | Styrian Wolf | 100 g | 100 min | 11.1 % |
| Boil | styrian kolibir | 30 g | 40 min | 2.8 % |

| | | | | |
|------|-----------------|------|--------|-------|
| Boil | styrian kolibri | 30 g | 10 min | 2.8 % |
|------|-----------------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |