

RIS #4

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **75**
- SRM **36.7**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.5 kg (86.2%)	85 %	7
Grain	Carafa II	0.15 kg (1.7%)	70 %	1150
Grain	Weyermann - Chocolate Wheat	0.25 kg (2.9%)	74 %	1150
Liquid Extract	WES ekstrakt słodowy jasny	0.4 kg (4.6%)	80 %	45
Grain	Fawcett - Pale Chocolate	0.4 kg (4.6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	60 min	13.3 %
Aroma (end of boil)	East Kent Goldings	40 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Slant	400 ml	Wyeast Labs