

RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **80**
- SRM **56.9**
- 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 **80 min**
- Evaporation rate **8 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (8.3%) | 79 % | 22 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (6.9%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.4 kg (5.5%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (3.4%) | 55 % | 1000 |
| Grain | czekoladowy pszeniczny | 0.25 kg (3.4%) | 68 % | 1050 |
| Grain | Carafa III | 0.25 kg (3.4%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 80 g | 60 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 120 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------------|------|-----------|-----------|
| Flavor | Płatki dębowe Whisky | 40 g | Secondary | 21 day(s) |
|--------|-------------------------|------|-----------|-----------|