

RIS Horondiall

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **59**
- SRM **54.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.75 kg (42.2%) | 80 % | 7 |
| Grain | Monachijski | 2.63 kg (29.6%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.45 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.38 kg (4.3%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.38 kg (4.3%) | 73 % | 120 |
| Grain | Carafa | 0.3 kg (3.4%) | 70 % | 664 |
| Grain | Płatki pszeniczne | 0.3 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (3.4%) | 85 % | 3 |
| Grain | Simpsons - Coffee Malt | 0.4 kg (4.5%) | 74 % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 60 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|--------------|
| Horondiall | Ale | Liquid | 100 ml | Omega Yerast |