

RIS v.2

- Gravity **26.6 BLG**
- ABV ---
- IBU **44**
- SRM **86.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.27 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **120 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.5 kg (39.8%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 2 kg (22.7%) | 79 % | 16 |
| Grain | Cara Blonde - Castle Malting | 1 kg (11.4%) | 78 % | 20 |
| Grain | Jęczmień palony | 0.3 kg (3.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.7%) | 68 % | 1200 |
| Grain | Płatki pszeniczne | 0.5 kg (5.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (5.7%) | 85 % | 3 |
| Grain | Carafa II | 0.5 kg (5.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| T-58 | Ale | Slant | 100 ml | fermentis |