

RIS x nottki

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **59**
- SRM **47.1**
- 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 **180 min**
- Evaporation rate **5 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg (52.7%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (9.1%)	75 %	5
Grain	Monachijski	1 kg (9.1%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.1%)	79 %	22
Grain	Brown Malt (British Chocolate)	0.7 kg (6.4%)	70 %	128
Sugar	Brown Sugar, Dark	0.4 kg (3.6%)	100 %	99
Grain	Weyermann - Dehusked Carafa III	0.3 kg (2.7%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.3 kg (2.7%)	20 %	493
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.7%)	73 %	1001
Grain	Carafa II	0.2 kg (1.8%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	333.33 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3.33 g	Boil	10 min
Water Agent	Lactic Acid	6.67 g	Mash	60 min
Water Agent	Calcium Chloride	9.33 g	Mash	60 min
Water Agent	NaCl	4 g	Mash	60 min