

RISet

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **76**
- SRM **39.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (51.5%)	80 %	7
Grain	Strzegom Monachijski typ I	2 kg (20.6%)	79 %	16
Grain	Carahell	1 kg (10.3%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.1%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.2%)	68 %	400
Grain	Jęczmień palony	0.3 kg (3.1%)	55 %	985
Grain	Fawcett - Brown	0.7 kg (7.2%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	60 g	60 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis