

RISS

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **38**
- SRM **45.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 6 kg (83.3%) | 80 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.9%) | 73 % | 120 |
| Grain | Briess - Dark Chocolate Malt | 0.35 kg (4.9%) | 60 % | 827 |
| Grain | Weyermann - Carafa III | 0.1 kg (1.4%) | 70 % | 1400 |
| Grain | Weyermann - Carafa II | 0.15 kg (2.1%) | 70 % | 1100 |
| Grain | Weyermann - Carafa Special II | 0.1 kg (1.4%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Nugget USA | 20 g | 90 min | 15 % |
| Boil | Liberty USA | 10 g | 45 min | 5 % |
| Boil | Liberty USA | 10 g | 15 min | 5 % |

Notes

- Add 4oz at flame out of Coffee.

Add 1.5 vanilla beans after 2 months of conditioning.

Add 4oz of cold brewed coffee again at bottling with priming sugar
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