

RISsssUJE

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **107**
- SRM **51.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (54.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (33%) | 79 % | 22 |
| Grain | Carafa III | 0.5 kg (5.5%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.3%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (3.3%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 75 g | 60 min | 15.5 % |
| Boil | Warrior | 25 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 160 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe high vanilla | 50 g | Secondary | 30 day(s) |