

- Gravity **22.2 BLG**
- ABV ---
- IBU **2**
- SRM **45.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	bestmalz - rye	0.33 kg (4.5%)	80 %	6
Grain	Malting company of irlceland - Irish Ale Malt	6 kg (81.3%)	85 %	25
Grain	Crisp - Wheat Malt (EBC 2.5-4.5)	0.5 kg (6.8%)	85 %	4
Grain	Weyermann - Carafa II	0.3 kg (4.1%)	70 %	1150
Grain	Black Barley (Roast Barley) crushed	0.25 kg (3.4%)	50 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min