

#B023 RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **21**
- SRM **74.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (57.5%) | 80 % | 5 |
| Grain | Czekoladowy | 0.5 kg (5.7%) | 60 % | 900 |
| Grain | Jęczmień palony | 0.25 kg (2.9%) | 55 % | 985 |
| Grain | Barwiący | 0.25 kg (2.9%) | 55 % | 985 |
| Sugar | Brown Sugar, Dark | 0.5 kg (5.7%) | 100 % | 99 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (19.5%) | 80 % | 700 |
| Sugar | Glukoza | 0.5 kg (5.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| US-05 | Ale | Slant | 1000 ml | HOME |