

Coffe RIS 10L

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **34.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.3%)	80 %	5
Grain	Weyermann - Caraamber	1.5 kg (35.5%)	75 %	65
Grain	Czekoladowy	0.2 kg (4.7%)	60 %	788
Grain	Caraaroma	0.13 kg (3%)	78 %	400
Grain	Fawcett - Brown	0.15 kg (3.6%)	72 %	180
Grain	Carahell	0.25 kg (5.9%)	77 %	26

Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	0.25 g	Boil	0 min