

Coffee RIS 24blg

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **81**
- SRM **36.7**
- 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 **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) US | 8 kg (74.1%) | 79 % | 4 |
| Grain | Fawcett - czekoladowy 1200 | 0.35 kg (3.2%) | 71 % | 1200 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (2.3%) | 20 % | 650 |
| Grain | Strzegom Karmel 150 | 1 kg (9.3%) | 75 % | 150 |
| Grain | Pszenica niesłodowana | 1.2 kg (11.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 70 g | 50 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------|-------|-----------|-----|
| Flavor | Kawa | 250 g | Secondary | --- |
|--------|------|-------|-----------|-----|