

khoRISho 2

- Gravity **25.5 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **39.1 liter(s)**
- Total mash volume **49.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (77.7%)	79 %	6
Grain	Jęczmień palony	0.5 kg (4.9%)	55 %	985
Grain	Weyermann - Carafa I	0.5 kg (4.9%)	70 %	800
Grain	Strzegom pszeniczny	0.5 kg (4.9%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.3 kg (2.9%)	70 %	135
Grain	Black of Black	0.5 kg (4.9%)	55 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	80 min	11 %
Boil	Sybilla	60 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki żytnie błyskawiczne	500 g	Mash	100 min
Flavor	Płatki owsiane błyskawiczne	500 g	Mash	100 min