

LEM | RIS (by Homebeer)

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **96**
- SRM **59.1**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **72 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Malt Pale Ale | 3 kg (54.5%) | 80 % | 5 |
| Grain | Viking Malt Monachijski Typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Viking Malt Czekoladowy 1200 | 0.25 kg (4.5%) | 68 % | 1202 |
| Grain | Viking Malt Czekoladowy jasny | 0.15 kg (2.7%) | 68 % | 400 |
| Grain | Viking Malt Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Viking Malt Karmelowy 300 | 0.2 kg (3.6%) | 70 % | 299 |
| Grain | Viking Malt Żytni | 0.25 kg (4.5%) | 85 % | 8 |
| Grain | Castle Malting Caffé Light | 0.2 kg (3.6%) | 77 % | 250 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-----------------|---------------|-------------|-------------------|
| Boil | Styrian Wolf | 50 g | 100 min | 13.4 % |
| Boil | Styrian Golding | 15 g | 40 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 10 min | 3.6 % |