

# Maks Ris

---

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **67**
- SRM **57.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (38.8%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.4%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (9.7%)	76 %	150
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.8%)	68 %	1200
Grain	Rye, Flaked	0.4 kg (7.8%)	78.3 %	4
Grain	Oats, Flaked	0.4 kg (7.8%)	80 %	2
Grain	Carafa	0.2 kg (3.9%)	70 %	664
Sugar	Brown Sugar, Dark	0.25 kg (4.9%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	200 g	Safale