

# MOKO RIS motzno

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **60**
- SRM **75.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.1%)	68 %	1200
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Special B Malt	0.5 kg (8.1%)	65.2 %	315
Liquid Extract	WES ekstrakt słodowy jasny	0.3 kg (4.9%)	80 %	5
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale