

# paRIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **83**
- SRM **66.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.5%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (15.2%)	80 %	5
Grain	Pszeniczny Crystal Fawcet	0.5 kg (7.6%)	75 %	170
Grain	Aromatic Malt	0.5 kg (7.6%)	78 %	51
Grain	Strzegom Karmel 600	0.4 kg (6.1%)	75 %	600
Grain	Carafa II	0.2 kg (3%)	70 %	1200
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.5%)	68 %	1200
Grain	Oats, Flaked	0.5 kg (7.6%)	80 %	2
Grain	Rye, Flaked	0.2 kg (3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	50 g	30 min	11.6 %
Boil	Northern Brewer	30 g	15 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	150 ml	Safale
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