

R RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **69**
- SRM **83.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**

Mash step by step

- Heat up **3.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (36.9%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (36.9%) | 83 % | 621 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 0.1 kg (2.2%) | 79 % | 300 |
| Grain | Viking Pale Ale malt | 0.5 kg (10.8%) | 75 % | 5 |
| Grain | Jęczmień palony R | 0.2 kg (4.3%) | 50 % | 985 |
| Grain | Strzegom Karmel 600 R | 0.01 kg (0.2%) | 63 % | 601 |
| Grain | Płatki owsiane | 0.1 kg (2.2%) | 52 % | 3 |
| Grain | Fawcett - Pale Chocolate R | 0.1 kg (2.2%) | 62 % | 600 |
| Grain | Fawcett - Brown R | 0.1 kg (2.2%) | 62 % | 180 |
| Grain | Weyermann - Chocolate Rye R | 0.1 kg (2.2%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka R | 35 g | 60 min | 10 % |
| Boil | Golding R | 20 g | 25 min | 4.4 % |

| | | | | |
|------|------------|------|--------|-------|
| Boil | Bramling R | 20 g | 25 min | 7 % |
| Boil | Golding R | 10 g | 15 min | 4.4 % |
| Boil | Bramling R | 10 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Safale S-04 | Ale | Dry | 9 g | Fermentis |
| S-04 po CC Stout | Ale | Slant | 70 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | płatki dębowe sherry oloroso macerowane w rumie | 30 g | Secondary | 21 day(s) |
| Flavor | cocoa nibs R | 50 g | Secondary | 21 day(s) |