

# #RIPS Inferno

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **32**
- SRM **37.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type           | Name                             | Amount       | Yield | EBC  |
|----------------|----------------------------------|--------------|-------|------|
| Grain          | Viking Pale Ale malt             | 3 kg (30%)   | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ II      | 2 kg (20%)   | 79 %  | 22   |
| Grain          | Casle Malting Whisky Nature      | 2 kg (20%)   | 85 %  | 4    |
| Grain          | Caraaroma                        | 1 kg (10%)   | 78 %  | 400  |
| Grain          | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3%)  | 73 %  | 1001 |
| Liquid Extract | WES ekstrakt słodowy jasny       | 1.7 kg (17%) | 80 %  | 30   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |