

RIS#1

- Gravity **24 BLG**
- ABV **11 %**
- IBU **44**
- SRM **52.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (53%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (3%) | 55 % | 985 |
| Grain | Caraaroma | 0.25 kg (3.8%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.8%) | 73 % | 120 |
| Grain | Płatki pszeniczne | 0.25 kg (3.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 20 ml | Fermentum Mobile |