

RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **106**
- SRM **39.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (51.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (30.9%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.6%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.6%) | 68 % | 400 |
| Grain | Kawowy | 0.5 kg (5.2%) | 68 % | 480 |
| Grain | Płatki owsiane | 0.5 kg (5.2%) | 85 % | 3 |
| Grain | Płatki jaglane | 0.2 kg (2.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Citra | 35 g | 60 min | 14.2 % |
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 16.8 % |
| Boil | Citra | 15 g | 30 min | 14.2 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 16.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----------|
| US-05 | Ale | Dry | 23 g | Fermentis |
|-------|-----|-----|------|-----------|