

RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **139**
- SRM **69.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (53.8%)	85 %	7
Grain	Strzegom Monachijski typ II	1.5 kg (16.1%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (5.4%)	76 %	150
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3
Grain	Weyermann - Grodziski	0.5 kg (5.4%)	80 %	4
Grain	Chocolate Malt (UK)	0.5 kg (5.4%)	73 %	1100
Grain	Jęczmień palony	0.4 kg (4.3%)	55 %	1100
Grain	Weyermann - Chocolate Wheat	0.4 kg (4.3%)	74 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	30 g	60 min	13.4 %
First Wort	Cascade	30 g	60 min	6.9 %
Boil	Chinook	30 g	60 min	12.8 %
Boil	Equinox	30 g	60 min	13.4 %

Boil	Equinox	30 g	10 min	13.4 %
Boil	Cascade	60 g	10 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	40 g	Secondary	21 day(s)