

## ris

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **57**
- SRM **51**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **39.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I       | 5 kg (37.6%)  | 79 %  | 16  |
| Grain | Briess - Pale Ale Malt           | 5 kg (37.6%)  | 80 %  | 7   |
| Grain | Jęczmień palony                  | 0.6 kg (4.5%) | 55 %  | 985 |
| Grain | Caraaroma                        | 0.5 kg (3.8%) | 78 %  | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (3.8%) | 73 %  | 120 |
| Grain | Carafa                           | 0.5 kg (3.8%) | 70 %  | 664 |
| Grain | Płatki pszeniczne                | 0.4 kg (3%)   | 85 %  | 3   |
| Grain | Płatki owsiane                   | 0.4 kg (3%)   | 85 %  | 3   |
| Grain | Płatki orkiszowe                 | 0.4 kg (3%)   | 80 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 85 g   | 60 min | 13.5 %     |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04  | Ale  | Slant | 500 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | śliwka wędzona | 30 g   | Boil    | 10 min |