

RIS

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **79**
- SRM **64.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 6.42 kg (77.2%) | 78 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (4.8%) | 85 % | 3 |
| Grain | Carafa II | 0.5 kg (6%) | 70 % | 812 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6%) | 76 % | 150 |
| Grain | Jęczmień palony | 0.5 kg (6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 26.5 g | 60 min | 13.5 % |
| Boil | Mosaic | 26.5 g | 30 min | 10 % |
| Boil | Mosaic | 26.5 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |