

RIS

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **80**
- SRM **26.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Płatki owsiane | 1 kg (11.8%) | 60 % | 3 |
| Grain | Pilzneński | 1 kg (11.8%) | 81 % | 4 |
| Grain | Słód Wędzony Steinbach | 3 kg (35.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 3 kg (35.3%) | 79 % | 22 |
| Grain | Czekoladowy | 0.5 kg (5.9%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 80 g | 60 min | 11 % |
| Boil | lunga | 20 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| K-97 | Ale | Slant | 100 ml | Fermentis |