

RIS

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **65**
- SRM **37.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **46.1 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (60.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (6.9%)	79 %	16
Grain	Wędzony bukiem Viking Malt	0.4 kg (3.5%)	82 %	10
Grain	Pszeniczny	0.4 kg (3.5%)	85 %	4
Grain	Caraaroma	0.4 kg (3.5%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.12 kg (1%)	68 %	400
Grain	Strzegom pszenica prażona	0.4 kg (3.5%)	70 %	1000
Grain	Strzegom Czekoladowy jasny	0.4 kg (3.5%)	68 %	400
Grain	Płatki pszeniczne	1.6 kg (13.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile