

RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **93**
- SRM **58.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt | 0.5 kg (5.6%) | 80 % | 12 |
| Grain | Viking Pilsner malt | 6 kg (67.4%) | 82 % | 4 |
| Grain | Płatki żytnie | 0.7 kg (7.9%) | 80 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (5.6%) | 80 % | 20 |
| Grain | Abbey Malt Weyermann | 0.2 kg (2.2%) | 75 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.6%) | 68 % | 1200 |
| Grain | Jęczmień prażony | 0.5 kg (5.6%) | 55 % | 1000 |
| na 40min | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14.5 % |
| Boil | Magnum | 30 g | 55 min | 13.5 % |
| Boil | Lomik | 25 g | 45 min | 6.2 % |
| Boil | Cascade PL | 30 g | 45 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Spice | laska cynamonu | 30 g | Secondary | 14 day(s) |
| Spice | laska wanilli | 30 g | Secondary | 14 day(s) |
| Flavor | laktoza | 300 g | Boil | 15 min |