

RIS_2

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **115**
- SRM **62.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **33.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Słód PILZEŃSKI Viking Malt 5kg | 5 kg (54.6%) | 77 % | 8 |
| Grain | Słód jęczmienny DEKSTRYNOWY 1kg Viking Malt | 0.5 kg (5.5%) | 79 % | 16 |
| Grain | Słód PSZENICZNY STRZEGOM 1kg Viking Malt | 1 kg (10.9%) | 82 % | 7 |
| Grain | Słód Caramel Aromatic Malt Viking Malt 1kg | 0.5 kg (5.5%) | 75 % | 200 |
| Grain | Słód KARMELOWY PSZENICZNY Viking Malt 1kg | 0.33 kg (3.6%) | 70 % | 100 |
| Grain | Słód KARMELOWY 600 Viking Malt 1kg | 0.33 kg (3.6%) | 68 % | 601 |
| Grain | Słód PSZENICZNY CZEKOLADOWY Weyermann 1kg | 0.33 kg (3.6%) | 65 % | 1200 |
| Grain | Słód CZEKOLADOWY CIEMNY Viking Malt 1kg | 0.33 kg (3.6%) | 67 % | 1000 |

| | | | | |
|-------|---|----------------|------|-----|
| Grain | Słód JĘCZMIEN PRAŻONY 1kg Viking Malt | 0.33 kg (3.6%) | 70 % | 900 |
| Grain | Płatki owsiane | 0.5 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnum | 40 g | 90 min | 13.5 % |
| Boil | Admiral | 30 g | 60 min | 14.3 % |
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|--------|
| Fining | MECH IRLANDZKI - Irish Moss 10g klarowanie brzezki | 10 g | Boil | 15 min |