

ris 2018

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU ---
- SRM **60.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

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

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.75 kg (65.3%)	80 %	---
Grain	Jęczmień palony	0.35 kg (4%)	1 %	985
Grain	Extra black	0.5 kg (5.7%)	1 %	1400
Grain	Weyermann - Carafa III	0.3 kg (3.4%)	1 %	---
Grain	Briess - Chocolate Malt	0.4 kg (4.5%)	1 %	---
Grain	Słód owsiany Fawcett	0.5 kg (5.7%)	80 %	---
Grain	Płatki owsiane	1 kg (11.4%)	85 %	3