

RiS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **43**
- SRM **86.6**
- 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 **2 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (35.1%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.6 kg (5.3%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ II | 5 kg (43.9%) | 79 % | 22 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.8 kg (7%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (8.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------|------|-----------|----------|
| Spice | Płatki dębowe | 50 g | Secondary | 7 day(s) |
|-------|---------------|------|-----------|----------|