

RIS

- Gravity **25.1 BLG**
- ABV ---
- IBU **97**
- SRM **40**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Pale Ale | 6 kg (56.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (18.9%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 1 kg (9.4%) | 80 % | 6 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.7%) | 70 % | 299 |
| Grain | Briess - Black Malt | 0.5 kg (4.7%) | 55 % | 1000 |
| Grain | Jęczmień palony | 0.3 kg (2.8%) | 55 % | 1000 |
| Grain | Czekoladowy | 0.3 kg (2.8%) | 60 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 60 g | 90 min | 14.2 % |
| Boil | lunga | 50 g | 20 min | 10.8 % |
| Boil | Sybilla | 40 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale | Slant | 500 ml | Safale |