

RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **48**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **1380 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1383 liter(s)**
- Total mash volume **1844 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **1383 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **458 liter(s)** of **76C** water or to achieve **1380 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 150 kg (31.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 105 kg (22.3%) | 80 % | 5 |
| Grain | Monachijski | 105 kg (22.3%) | 80 % | 16 |
| Grain | Żytni | 26 kg (5.5%) | 85 % | 8 |
| Grain | Jęczmień palony | 15 kg (3.2%) | 55 % | 985 |
| Grain | Caraaroma | 10 kg (2.1%) | 78 % | 400 |
| Grain | Weyermann Caramunich 3 | 10 kg (2.1%) | 76 % | 150 |
| Grain | Fawcett - Pale Chocolate | 13 kg (2.8%) | 71 % | 600 |
| Grain | Płatki owsiane | 10 kg (2.1%) | 85 % | 3 |
| Adjunct | płatki jęczmienne | 10 kg (2.1%) | --- % | --- |
| Grain | Fawcett - Pszeniczny Czekoladowy | 17 kg (3.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 3000 g | 60 min | 8.4 % |
| Boil | Lublin (Lubelski) | 3000 g | 30 min | 4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-04 | Ale | Slant | 5263.16 ml | --- |