

ris

- Gravity **19.1 BLG**
- ABV ---
- IBU **45**
- SRM **78.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **66 C**, Time **66 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **66 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	2.5 kg (31.6%)	70 %	---
Grain	Pilzneński	2 kg (25.3%)	81 %	4
Grain	Pszeniczny	1.2 kg (15.2%)	85 %	4
Grain	Special B Malt	0.6 kg (7.6%)	65.2 %	315
Grain	Carafa I	0.6 kg (7.6%)	70 %	664
Grain	Chocolate Malt (UK)	0.6 kg (7.6%)	75 %	1300
Grain	Abbey Castle	0.4 kg (5.1%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Galaxy	30 g	10 min	13.3 %
Aroma (end of boil)	relax	30 g	0 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	22.2 g	fermentis