

## ris

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- 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  |