

RIS

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **95**
- SRM **55.7**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (52.6%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (17.5%) | 80 % | 16 |
| Grain | Brown Malt (British Chocolate) | 1 kg (8.8%) | 70 % | 128 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.4%) | 70 % | 299 |
| Grain | Pszeniczny | 0.5 kg (4.4%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (2.6%) | 55 % | 985 |
| Grain | Carafa II | 0.6 kg (5.3%) | 70 % | 812 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.4%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 75 g | 60 min | 13 % |
| Boil | Chinook | 75 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|---------|--------|
| Flavor | płatki oścane blyskawiczne | 0.4 g | Mash | 80 min |