

RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **35**
- SRM **53.4**
- 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 **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 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 | 5 kg (48.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (19.4%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (7.8%) | 85 % | 3 |
| Grain | Carafa III | 0.5 kg (4.9%) | 70 % | 1034 |
| Grain | żytni czekoladowy | 0.5 kg (4.9%) | 70 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (4.9%) | 73 % | 1001 |
| Grain | wędzony torfem | 1 kg (9.7%) | 75 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 100 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| ebbegarden | Ale | Slant | 200 ml | kveik |