

ris

- Gravity **21.6 BLG**
- ABV ---
- IBU **36**
- SRM **46.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

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

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (21.7%)	79 %	22
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.2%)	68 %	1202
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	---