

ris

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **65**
- SRM **49**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.1%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (16.5%)	80 %	3
Grain	Jęczmień palony	0.3 kg (5%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.3%)	75 %	30
Grain	Słód Black Castle Malting	0.2 kg (3.3%)	70 %	1150
Grain	Weyermann - Carafa III	0.15 kg (2.5%)	70 %	1024
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	45 min	13 %
Boil	Marynka	30 g	10 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki z beczki po Cognacu	50 g	Secondary	28 day(s)