

RIS

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **66**
- SRM **39.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (52.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (34.8%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Palony | | | | |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.5%) | 68 % | 400 |
| Palony | | | | |
| Grain | Castle Cafe | 0.1 kg (1.7%) | 75.5 % | 480 |
| Grain | Caraaroma | 0.1 kg (1.7%) | 78 % | 400 |
| Grain | Carafa III | 0.15 kg (2.6%) | 70 % | 1034 |
| Palony | | | | |
| Grain | Caramunich® typ I | 0.1 kg (1.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Marynka | 10 g | 15 min | 10 % |