

RIS

- Gravity **25.9 BLG**
- ABV ---
- IBU **72**
- SRM **70.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (53.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%) | 79 % | 15 |
| Grain | Weyermann-Wędzony bukiem | 0.5 kg (6.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.6%) | 85 % | 4 |
| Grain | Weyermann - Grodziski | 0.32 kg (4.3%) | 80 % | 4 |
| Grain | Cara Crystal | 0.25 kg (3.3%) | 70 % | 150 |
| Grain | Carafa Special typ I | 0.15 kg (2%) | 70 % | 900 |
| Grain | Carafa Special typ II | 0.15 kg (2%) | 70 % | 1400 |
| Grain | Jęczmień palony | 0.1 kg (1.3%) | 55 % | 1100 |
| Grain | Weyermann-Pszeniczny Czekoladowy | 0.15 kg (2%) | 73 % | 950 |
| Grain | Płatki owsiane | 0.4 kg (5.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|---------------|-------------|-------------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15 % |
| Aroma (end of boil) | Lubelski- Szyszka | 100 g | 10 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| Fermentis Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |