

RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **78**
- SRM **59.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **69 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **74C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (45%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 3 kg (27%) | 79 % | 22 |
| Grain | Special B Malt | 0.5 kg (4.5%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.3 kg (2.7%) | 85 % | 3 |
| Grain | caffe light | 0.2 kg (1.8%) | --- % | 500 |
| Grain | Jęczmień palony | 0.3 kg (2.7%) | 55 % | 985 |
| Grain | Carafa III | 0.5 kg (4.5%) | 70 % | 1034 |
| Grain | Czekoladowy | 0.5 kg (4.5%) | 60 % | 788 |
| Sugar | laktoza | 0.8 kg (7.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 70 g | 60 min | 13.5 % |
| Boil | Magnum | 30 g | 10 min | 13.5 % |
| Boil | Perle | 60 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 23 g | Safale |
|-------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | przyprawa do piernika | 20 g | Boil | 5 min |
| Spice | ziarna kawy | 20 g | Mash | 10 min |