

RIS

- Gravity **26.5 BLG**
- ABV ---
- IBU **60**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (49%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (29.4%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.9%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.9%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 25 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| fer | Ale | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|------|
| Spice | wanilia | 5 g | Secondary | --- |
| Flavor | płatki dębowe | 20 g | Secondary | --- |