

ris

- Gravity **24.6 BLG**
- ABV ---
- IBU **53**
- SRM **50**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Munich Malt	3.5 kg (33.3%)	80 %	18
Grain	Jęczmień palony	0.6 kg (5.7%)	55 %	985
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.8%)	73 %	120
Grain	Weyermann - Carafa I	0.4 kg (3.8%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	82 g	90 min	7 %
Boil	Lublin (Lubelski)	90 g	10 min	5 %