

RiS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **64**
- SRM **58.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Strzegom Pale Ale | 5.38 kg (50.6%) | 79 % | 6 |
| Grain | BESTMALZ - Best Pilsen | 2.5 kg (23.5%) | 80.5 % | 4 |
| Grain | płatki jęczmienne 0,63 | 0.5 kg (4.7%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (2.8%) | 60 % | 3 |
| Grain | Caraaroma | 0.7 kg (6.6%) | 78 % | 400 |
| Grain | Czekoladowy | 0.3 kg (2.8%) | 60 % | 400 |
| Grain | Carafa II | 0.16 kg (1.5%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (3.8%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.4 kg (3.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Chinook | 50 g | 10 min | 13 % |

Yeasts

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

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|------------------------------|-----|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 230 ml | Fermentum Mobile |
|------------------------------|-----|-------|--------|------------------|