

RIS

- Gravity **37.7 BLG**
- ABV **20.6 %**
- IBU **33**
- SRM **72.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **33.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **41 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **80.7 liter(s)**
- Total mash volume **107.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **80.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-12.8 liter(s)** of **76C** water or to achieve **41 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (37.2%)	79 %	6
Grain	Monachijski	10 kg (37.2%)	80 %	16
Grain	Jęczmień palony	1 kg (3.7%)	55 %	985
Grain	Caraaroma	1 kg (3.7%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	1 kg (3.7%)	73 %	120
Grain	płatki pszeniczne	0.8 kg (3%)	85 %	3
Grain	płatki owsiane	0.8 kg (3%)	85 %	3
Grain	płatki jęczmienne	0.8 kg (3%)	85 %	3
Grain	Weyermann - Carafa I	0.5 kg (1.9%)	70 %	900
Grain	Strzegom Czekoladowy ciemny	1 kg (3.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	125 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	96 g	10 min	4 %