

RIS do beczki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **55**
- SRM **54**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **34.7 liter(s)**
- Total mash volume **47.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **34.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 9 kg (63.8%) | 80 % | 5 |
| Grain | Weyermann Specjal W | 1.5 kg (10.6%) | 68 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (3.5%) | 71 % | 600 |
| Grain | Simpsons - Chocolate Malt | 0.5 kg (3.5%) | 73 % | 788 |
| Grain | Carafa III | 0.5 kg (3.5%) | 70 % | 1034 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (12.1%) | 80 % | --- |
| Grain | Płatki owsiane | 0.4 kg (2.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |

Yeasts

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

| | | | | |
|------|-----|--------|--------|----------------|
| a 38 | Ale | Liquid | 150 ml | imperial yeast |
|------|-----|--------|--------|----------------|