

# RIS IV MKPD w Chorzowie

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **53**
- SRM **64.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

## Steps

- Temp **67 C**, Time **105 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **105 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	12 kg (77.4%)	85 %	7
Grain	Caramunich III	1 kg (6.5%)	--- %	---
Grain	Weyermann - Carafa II	1 kg (6.5%)	70 %	837
Grain	Jęczmień palony	1 kg (6.5%)	55 %	985
Adjunct	Płatki owsiane	0.5 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Mosaic	50 g	30 min	10 %
Boil	Mosaic	50 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Notes

- Po wysładzeniu odebrałem około 32 litry - 21 Brix.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

*Jul 13, 2020, 8:03 PM*