

ris na 30 lat

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **81**
- SRM **78.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **58 liter(s)**
- Total mash volume **72.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **58 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-15.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 9 kg (62.1%) | 85 % | 6 |
| Grain | Żytni | 2 kg (13.8%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.5 kg (3.4%) | 55 % | 985 |
| Grain | Czekoladowy żytni | 0.5 kg (3.4%) | 60 % | 788 |
| Grain | Carafa III | 0.5 kg (3.4%) | 70 % | 1034 |
| Grain | Special B Malt | 0.5 kg (3.4%) | 65.2 % | 315 |
| Grain | Caramunich® typ I | 0.5 kg (3.4%) | 73 % | 80 |
| Grain | Czekoladowy | 0.5 kg (3.4%) | 60 % | 900 |
| Grain | Château Caffé | 0.5 kg (3.4%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 150 g | 50 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |