

Ris nr 2

- Gravity **35.5 BLG**
- ABV **18.8 %**
- IBU **49**
- SRM **87.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **-8.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (10%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (10%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 3.5 kg (17.5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 1.5 kg (7.5%) | 68 % | 1200 |
| Grain | Żytni | 5 kg (25%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 2 kg (10%) | 79 % | 10 |
| Grain | Strzegom Bursztynowy | 2 kg (10%) | 70 % | 49 |
| Grain | Strzegom Karmel 30 | 2 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 100 g | 60 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |