

# RIS v7#112

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **79**
- SRM **46.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **105 min**
- Evaporation rate **16.5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **78.6 %**
- Liquor-to-grist ratio **2.44 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **77.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	4.7 kg (57.2%)	82.1 %	6
Grain	Viking - monachijski I	1.6 kg (19.5%)	80 %	16
Grain	Viking - monachijski II	1.015 kg (12.4%)	78 %	22
Grain	Fawcett - Pale Chocolate	0.2 kg (2.4%)	71 %	625
Grain	Viking - czekoladowy jęczmienny	0.1 kg (1.2%)	72 %	900
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.7%)	72.7 %	1000
Grain	Weyermann - Carafa II special	0.3 kg (3.7%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	50 g	30 min	11 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super	Ale	Slant	180 ml	White Labs
gęstwa 2-dniowa po #111				

### Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia/kreda	9 g	Mash	---
Water Agent	kwask mlekowy [ml]	3.59 g	Mash	---
Water Agent	gips	5 g	Boil	100 min
Water Agent	sól epsom	0 g	Boil	100 min
Fining	mech irlandzki	3 g	Boil	10 min
Flavor	płatki dębowe bourbon	50 g	Secondary	20 day(s)