

# RIS ze stouta HARDKOROWEGO 25L

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **98**
- SRM **70.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	5 kg (54.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.9%)	79 %	16
Grain	żytni czekoladowy Weyermann	0.5 kg (5.4%)	73 %	700
Grain	Pszeniczny	0.5 kg (5.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3
Grain	słód kawowy Belgia	0.5 kg (5.4%)	75.5 %	500
Grain	Słód Midnight Wheat Briess	0.5 kg (5.4%)	73 %	1100
Grain	palony Black Bestmalz	0.5 kg (5.4%)	73.5 %	1200
Grain	Strzegom Karmel 600	0.2 kg (2.2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	16.8 %
Boil	Cascade	20 g	15 min	6.7 %
Boil	Mosaic	20 g	15 min	11.8 %

Boil	Simcoe	20 g	15 min	13.3 %
Boil	Cascade	20 g	5 min	6.7 %
Boil	Mosaic	20 g	5 min	11.8 %
Boil	Simcoe	20 g	5 min	13.3 %
Whirlpool	Cascade	10 g	0 min	6.7 %
Whirlpool	Mosaic	10 g	0 min	11.8 %
Whirlpool	Simcoe	10 g	0 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	1 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	80 min
Fining	mech	5 g	Boil	15 min