

RISSS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **59**
- SRM **43.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (44.3%)	80 %	5
Grain	Strzegom Pilzneński	1.2 kg (18.3%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (7.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.6%)	79 %	22
Grain	Płatki owsiane	0.3 kg (4.6%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (4.6%)	85 %	3
Grain	Fawcett - Brown	0.2 kg (3.1%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.3 kg (4.6%)	71 %	600
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	Strzegom pszenica prażona	0.25 kg (3.8%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnat	20 g	60 min	12 %

Boil	Magnum	10 g	60 min	13.5 %
Boil	Lomik	10 g	40 min	3.8 %
Boil	Magnat	20 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---
safale s-04	Ale	Slant	15 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	2 g	Boil	15 min
Flavor	płatki dębowe vanilla	45 g	Secondary	20 day(s)
Flavor	figi suszone	100 g	Secondary	20 day(s)