

small RIS - 12.2020

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **62**
- SRM **44.9**
- 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 **90 min**
- Evaporation rate **11 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.8 kg (69.6%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (14.5%) | 80 % | 20 |
| Grain | Jęczmień niestodowany | 0.3 kg (4.3%) | 75 % | 2 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.9%) | 68 % | 400 |
| Grain | Carafa III | 0.25 kg (3.6%) | 70 % | 1300 |
| Grain | Jęczmień palony | 0.35 kg (5.1%) | 55 % | 1500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.8 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 5 min | 5.8 % |