

DARK MINIMAL RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **83**
- SRM **59.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.6%)	70 %	5
Grain	Strzegom Monachijski typ II	3 kg (31.6%)	70 %	22
Grain	Carafa III	0.5 kg (5.3%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.3%)	73 %	1001
Grain	Castle Cafe	0.5 kg (5.3%)	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	75 g	60 min	12.1 %
Boil	Magnum	25 g	15 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	210 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki debowe maczane w wild turkey	50 g	Secondary	45 day(s)
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