RIS

- Gravity **28.3 BLG**
- ABV **---**
- IBU **---**
- SRM **59.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.8 liter(s)**
- Total mash volume **55.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **41.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg *(35.8%)*	79 %	22
Grain	Strzegom Pale Ale	5 kg *(35.8%)*	79 %	6
Grain	Jęczmień palony	0.25 kg *(1.8%)*	55 %	985
Grain	Carafa II	0.5 kg *(3.6%)*	70 %	812
Grain	Caraaroma	0.5 kg *(3.6%)*	78 %	400
Grain	Caramunich II	0.5 kg *(3.6%)*	70 %	120
Grain	Oats, Flaked	0.6 kg *(4.3%)*	80 %	2
Grain	Barley, Flaked	0.6 kg *(4.3%)*	70 %	4
Grain	Strzegom pszeniczny	0.5 kg *(3.6%)*	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg *(3.6%)*	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	50 g	60 min	4 %
Mash	Iunga	50 g	60 min	11 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar