

Czyszczenie magazynu - RIS

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **51**
- SRM **53.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **46.9 liter(s)**
- Total mash volume **65.7 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **46.9 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny S	5 kg (25.3%)	85 %	4
Grain	Strzegom Pilzneński S	5 kg (25.3%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.5 kg (2.5%)	68 %	400
Grain	Caraamber	0.2 kg (1%)	75 %	59
Grain	Briess - Chocolate Malt	0.25 kg (1.3%)	60 %	690
Grain	Słód Caramunich Typ II Weyermann	0.28 kg (1.4%)	73 %	120
Grain	Viking Pale Ale malt S	6.1 kg (30.8%)	80 %	5
Sugar	muscovado	1 kg (5.1%)	91.5 %	100
Grain	Caramel/Crystal Malt S	0.95 kg (4.8%)	72 %	236
Grain	Pszeniczny Czekoladowy Weyermann S	0.5 kg (2.5%)	77 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	100 g	60 min	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis