RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **86**
- SRM **58.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(54.5%)*	80 %	5
Grain	Strzegom Monachijski typ II	2 kg *(18.2%)*	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(4.5%)*	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg *(2.7%)*	68 %	400
Grain	Jęczmień prazony strzegom	0.5 kg *(4.5%)*	63 %	1050
Grain	Strzegom Karmel 300	0.4 kg *(3.6%)*	70 %	299
Grain	Żytni	0.5 kg *(4.5%)*	85 %	8
Grain	caffe light	0.4 kg *(3.6%)*	70 %	400
Grain	Płatki owsiane	0.4 kg *(3.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	100 g	100 min	11.1 %
Boil	styrian kolibir	30 g	40 min	2.8 %

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

Boil	styrian kolibri	30 g	10 min	2.8 %

Yeasts

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