

100# Ris

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **50**
- SRM **31.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (41.3%) | 80.5 % | 6 |
| Grain | Maris Otter Crisp | 2.5 kg (20.7%) | 83 % | 6 |
| Grain | Żytni | 1 kg (8.3%) | 85 % | 8 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.35 kg (2.9%) | 73 % | 1001 |
| Grain | Fawcett - Brown | 0.25 kg (2.1%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (0.8%) | 71 % | 600 |
| Grain | Strzegom Monachijski typ II | 2 kg (16.5%) | 79 % | 22 |
| Grain | Fawcett żytni czekoladowy | 0.1 kg (0.8%) | 71 % | 600 |
| Grain | Płatki owsiane | 0.5 kg (4.1%) | 60 % | 3 |
| Grain | Weyermann - Carafa II | 0.1 kg (0.8%) | 70 % | 837 |
| Sugar | Cukier | 0.2 kg (1.7%) | 100 % | 28 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

| | | | | |
|------|-------|------|--------|------|
| Boil | lunga | 50 g | 20 min | 11 % |
|------|-------|------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 300 ml | Lallemand |