

#27 RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **65**
- SRM **59.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 6 kg (54.5%) | 79 % | 6 |
| 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 palony | 0.5 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.4 kg (3.6%) | 70 % | 299 |
| Grain | Żytni | 0.5 kg (4.5%) | 85 % | 8 |
| Grain | Castle Cafe | 0.4 kg (3.6%) | 75.5 % | 480 |
| 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 | 7.5 % |
| Boil | Styrian Golding | 30 g | 40 min | 4.7 % |
| Boil | Styrian Golding | 30 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1 ml | Fermentum Mobile |