

49# ris

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **51**
- SRM **58.2**
- 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 **75 min**
- Evaporation rate **5 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.85 kg (47.8%) | 80 % | 7 |
| Grain | Monachijski | 1.2 kg (14.9%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (3.7%) | 72 % | 236 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 % | 1200 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (21.1%) | 90 % | 621 |
| Grain | Płatki pszeniczne | 0.8 kg (9.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 50 g | Secondary | 10 day(s) |