

## Brown RIS z laktozą

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **50**
- SRM **75.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **90 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **90 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Weyermann Specjal W	0.5 kg (7.7%)	68 %	300
Grain	Słód Brown Simpsons Malt	2 kg (30.8%)	70 %	500
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10.3 %