

Kolejny RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **81**
- SRM **71.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-4.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (28.1%) | 80 % | 5 |
| Grain | Monachijski | 3 kg (18.8%) | 80 % | 16 |
| Grain | Żytni | 3 kg (18.8%) | 85 % | 8 |
| Grain | Płatki owsiane | 1.5 kg (9.4%) | 65 % | 3 |
| Grain | Caramunich® typ I | 1.5 kg (9.4%) | 73 % | 80 |
| Grain | Special B Malt | 0.5 kg (3.1%) | 65.2 % | 315 |
| Grain | Weyermann - Dehusked Carafa I | 0.85 kg (5.3%) | 70 % | 690 |
| Grain | Weyermann - Dehusked Carafa III | 0.7 kg (4.4%) | 70 % | 1024 |
| Grain | Weyermann - Dehusked Carafa II | 0.45 kg (2.8%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 16 g | 60 min | 11 % |
| Boil | Marynka | 100 g | 50 min | 12 % |