

RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **67**
- SRM **53.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 6 kg (67%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (11.2%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (2.2%) | 68 % | 400 |
| Grain | Caraaroma | 0.2 kg (2.2%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.6 kg (6.7%) | 73 % | 80 |
| Grain | Abbey Malt Weyermann | 0.2 kg (2.2%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.75 kg (8.4%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 55 g | 90 min | 9.5 % |
| Boil | Tradition | 30 g | 90 min | 5.5 % |
| Boil | Tradition | 10 g | 10 min | 5.5 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |