

RIS #17

- Gravity **25.1 BLG**
- ABV ---
- IBU **66**
- SRM **106.9**
- 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 **110 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Liquid Extract | ekstrakt słodowy ciemny WES | 1.7 kg (19.3%) | 90 % | 621 |
| Grain | Bruntal - Pale Ale | 3 kg (34.1%) | 78 % | 6.5 |
| Grain | Chateau - Vienna Malt | 0.2 kg (2.3%) | 80 % | 5 |
| Grain | Chateau - Wheat Malt | 0.3 kg (3.4%) | 83 % | 4 |
| Grain | Chateau - Chocolate Malt | 0.2 kg (2.3%) | 73 % | 900 |
| Grain | Chateau - Roasted Barley | 0.2 kg (2.3%) | 70 % | 1300 |
| Grain | Chateau - Special B Malt | 0.5 kg (5.7%) | 77 % | 350 |
| Grain | Weyermann - Munich Malt II | 1 kg (11.4%) | 80 % | 23 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.3%) | 74 % | 900 |
| Grain | Chateau - Caffè Light | 0.2 kg (2.3%) | 77 % | 250 |
| Grain | Bruntal - pszeniczny | 1 kg (11.4%) | 83 % | 4.5 |

| | | | | |
|-------|------------------------|---------------|------|------|
| Grain | Chateau - Cara Crystal | 0.2 kg (2.3%) | 78 % | 150 |
| Grain | Weyermann - Carafa II | 0.1 kg (1.1%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 17 g | 60 min | 9.5 % |
| Boil | Saaz | 12 g | 10 min | 2.93 % |
| Boil | Marynka | 65 g | 60 min | 9.5 % |
| Boil | Perle | 30 g | 30 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| Safale S-05 starter | Ale | Liquid | 800 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | płatki bourbon | 50 g | Secondary | 26 day(s) |
| Flavor | płatki sherry oloroso | 50 g | Secondary | 26 day(s) |