

RIS

- Gravity **27 BLG**
- ABV ---
- IBU **96**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (50.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (20.2%) | 79 % | 16 |
| Grain | Słód Caraaroma® | 1 kg (10.1%) | 74 % | 400 |
| Grain | Słód Caramunich® typ II | 0.5 kg (5.1%) | 73 % | 120 |
| Grain | Słód Carafa® typ I | 0.5 kg (5.1%) | 65 % | 900 |
| Grain | Palone ziarno jęczmienia | 0.5 kg (5.1%) | 65 % | 1150 |
| Grain | Płatki owsiane | 0.4 kg (4%) | 1 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 106 g | 90 min | 10.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 112 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |