

RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **54**
- SRM **38.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (70.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.9%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (5.4%)	79 %	22
Grain	Strzegom Karmel 400	0.1 kg (1.1%)	--- %	400
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	1200
Grain	Barwiący	0.2 kg (2.2%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.3%)	68 %	400
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (3.3%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (PL)	25 g	60 min	12 %
Boil	Oktawia (PL)	25 g	60 min	9.2 %
Boil	Oktawia (PL)	25 g	30 min	9.2 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	mały_browar

Extras

Type	Name	Amount	Use for	Time
Flavor	szcepki dębowe	20 g	Secondary	14 day(s)
Flavor	suszona śliwka	20 g	Secondary	14 day(s)

Notes

- Podzielę warkę na 2 fermentory do jednego dodam śliwkę, w drugi dodam szcepki macerowane w winie.
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