

RIS

- Gravity **25.9 BLG**
- ABV ---
- IBU **72**
- SRM **70.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (53.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	15
Grain	Weyermann-Wędzony bukiem	0.5 kg (6.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (6.6%)	85 %	4
Grain	Weyermann - Grodziski	0.32 kg (4.3%)	80 %	4
Grain	Cara Crystal	0.25 kg (3.3%)	70 %	150
Grain	Carafa Special typ I	0.15 kg (2%)	70 %	900
Grain	Carafa Special typ II	0.15 kg (2%)	70 %	1400
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	1100
Grain	Weyermann-Pszeniczny Czekoladowy	0.15 kg (2%)	73 %	950
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Aroma (end of boil)	Lubelski- Szyszka	100 g	10 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew T-58	Ale	Dry	11.5 g	Fermentis