

ris

- Gravity **21.8 BLG**
- ABV ---
- IBU **56**
- SRM **53.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Roasted Barley	0.25 kg (4.8%)	55 %	591
Grain	Simpsons - Coffee Malt	0.15 kg (2.9%)	74 %	296
Grain	Strzegom Karmel 600	0.5 kg (9.6%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.9%)	68 %	1202
Grain	Special B Malt	0.15 kg (2.9%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---