

RIS DG

- Gravity **24 BLG**
- ABV **11 %**
- IBU **2**
- SRM **68.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **475 liter(s)**
- Trub loss **0 %**
- Size with trub loss **475 liter(s)**
- Boil time **180 min**
- Evaporation rate **4 %/h**
- Boil size **532 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **600 liter(s)**
- Total mash volume **850 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **600 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **182 liter(s)** of **76C** water or to achieve **532 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|--------------|-------|------|
| Grain | Pilzneński | 140 kg (56%) | 81 % | 4 |
| Grain | Żytni | 20 kg (8%) | 85 % | 8 |
| Grain | Caraaroma | 25 kg (10%) | 78 % | 400 |
| Grain | Brown Malt (British Chocolate) | 25 kg (10%) | 70 % | 180 |
| Grain | Weyermann - Dehusked Carafa III | 10 kg (4%) | 70 % | 1300 |
| Grain | Strzegom Czekoladowy jasny | 30 kg (12%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 200 ml | Wyeast Labs |