

RIS DJK

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **80**
- SRM **56.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	3 kg (47.6%)	79 %	6
Grain	Monachijski Viking Malt	2 kg (31.7%)	79 %	15
Grain	Pale Crystal Thomas Fawcett & Sons	0.1 kg (1.6%)	73 %	75
Grain	Chocolate Thomas Fawcett & Sons	0.45 kg (7.1%)	72 %	1200
Grain	Caraaroma Weyermann	0.25 kg (4%)	74 %	400
Grain	Jęczmień Palony Strzegom	0.25 kg (4%)	55 %	1000
Grain	Płatki Owsiane Brewferm	0.25 kg (4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	5 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	Safale
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Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe amerykańskie średnio przypalone	25 g	Secondary	9 day(s)