

RiS Mocarz

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **62**
- SRM **80.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (36.6%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1.6 kg (21.7%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.28 kg (3.8%) | 55 % | 1150 |
| Grain | Caraaroma | 0.5 kg (6.8%) | 74 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.8%) | 73 % | 120 |
| Grain | Weyermann - Carafa I | 0.5 kg (6.8%) | 70 % | 900 |
| Grain | Castle Cafe Castle malting | 0.5 kg (6.8%) | 75.5 % | 480 |
| Grain | Płatki owsiane | 0.8 kg (10.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 8.4 % |
| Boil | Galaxy | 30 g | 60 min | 13.9 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Slant | 300 ml | --- |