

RIS nr1

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **67**
- SRM **35.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **44.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **33.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 8.5 kg (72.3%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.4 kg (3.4%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (3.4%) | 73 % | 120 |
| Grain | Special B Malt | 0.4 kg (3.4%) | 65.2 % | 315 |
| Grain | Carafa II | 0.25 kg (2.1%) | 70 % | 812 |
| Grain | cookie | 0.5 kg (4.3%) | --- % | --- |
| Sugar | biały | 0.7 kg (6%) | --- % | --- |
| Grain | Płatki pszeniczne | 0.3 kg (2.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (2.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil | Marynka | 100 g | 100 min | 8 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Boil | Perle | 50 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Fermentis |