

RIS v0.0

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **29**
- SRM **70.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|--------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 7.5 kg (60%) | 80 % | 5 |
| Grain | Płatki owsiane | 2 kg (16%) | 85 % | 3 |
| jeden kilogram to ma być żytnie oba kg opiekane | | | | |
| Grain | Caraaroma | 1 kg (8%) | 78 % | 400 |
| Grain | Carafa III | 0.5 kg (4%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 1 kg (8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |