

RIS v2

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **46**
- SRM **51.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (82.1%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.1%) | 68 % | 601 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (5.1%) | 80 % | 20 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 100 g | 90 min | 5.1 % |