

RIS warka nr 6

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **54**
- SRM **51.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (73.7%)	80 %	5
Grain	Monachijski	1 kg (10.5%)	80 %	16
Grain	Carafa II	0.4 kg (4.2%)	70 %	812
Grain	Strzegom Czekoladowy 1200	0.4 kg (4.2%)	68 %	1202
Grain	Strzegom pszenica prażona	0.2 kg (2.1%)	70 %	1000
Grain	Briess - Carapils Malt	0.25 kg (2.6%)	74 %	3
Grain	Strzegom Karmel 300	0.25 kg (2.6%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.5 %
Boil	horizon	20 g	10 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
American West B5	Ale	Slant	300 ml	---