

RIS

- Gravity **26.1 BLG**
- ABV ---
- IBU **67**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (55.6%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (11.1%) | 85 % | 4 |
| Grain | Caraaroma | 0.5 kg (5.6%) | 78 % | 100 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.8%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (2.8%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.5 kg (5.6%) | 80 % | 2 |
| Grain | Strzegom Wiedeński | 1 kg (11.1%) | 79 % | 10 |
| Grain | Smoked Malt | 0.5 kg (5.6%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 50 g | 70 min | 13.5 % |
| Boil | Target | 20 g | 20 min | 10.5 % |
| Boil | Sybilla | 20 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Slant | 700 ml | Safale |
| Safale S-04 | Ale | Dry | 5.5 g | Safale |