

#14 RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **104**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (72.6%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.1%) | 60 % | 3 |
| Grain | Viking Carabody malt | 0.3 kg (4.8%) | 75 % | 8 |
| Grain | Special B Malt | 0.3 kg (4.8%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (4.8%) | 74 % | 788 |
| Grain | Castle Cafe | 0.3 kg (4.8%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |