

AMERICAN STOUT - RIS

- Gravity **13.3 BLG**
- ABV ---
- IBU **54**
- SRM **30.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pale Ale | 3.8 kg (53.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.1%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7%) | 80 % | 6 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.6%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.2 kg (2.8%) | 55 % | 1000 |
| Grain | Carafa II | 0.2 kg (2.8%) | 70 % | 812 |
| Grain | Czekoladowy | 0.2 kg (2.8%) | 60 % | 1100 |
| Grain | Płatki owsiane | 0.8 kg (11.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | puławski | 80 g | 60 min | 8 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Whirlpool | Cascade | 40 g | 30 min | 5.4 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |