

# Coffee RIS 24blg

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **81**
- SRM **36.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	8 kg (74.1%)	79 %	4
Grain	Fawcett - czekoladowy 1200	0.35 kg (3.2%)	71 %	1200
Grain	Weyermann - Chocolate Rye	0.25 kg (2.3%)	20 %	650
Grain	Strzegom Karmel 150	1 kg (9.3%)	75 %	150
Grain	Pszenica niesłodowana	1.2 kg (11.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	50 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa	250 g	Secondary	---
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