

DARK MINIMAL RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **83**
- SRM **59.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (52.6%) | 70 % | 5 |
| Grain | Strzegom Monachijski typ II | 3 kg (31.6%) | 70 % | 22 |
| Grain | Carafa III | 0.5 kg (5.3%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.3%) | 73 % | 1001 |
| Grain | Castle Cafe | 0.5 kg (5.3%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 75 g | 60 min | 12.1 % |
| Boil | Magnum | 25 g | 15 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 210 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|------|-----------|-----------|
| Flavor | Platki debowe maczane w wild turkey | 50 g | Secondary | 45 day(s) |
|--------|---|------|-----------|-----------|