

# Mørketid RIS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **50**
- SRM **58.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (51.9%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (13%)	81 %	6
Grain	Płatki pszeniczne	0.6 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.6 kg (7.8%)	85 %	3
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	45
Grain	Strzegom Karmel 600	0.5 kg (6.5%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select	65 g	60 min	4.7 %
Aroma (end of boil)	Centennial	50 g	15 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile
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