

NR 9 RIS

- Gravity **25.3 BLG**
- ABV ---
- IBU **85**
- SRM **50.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (58.5%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.3%) | 68 % | 400 |
| Grain | Monachijski | 1.5 kg (16%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.4 kg (4.3%) | 55 % | 985 |
| Grain | Strzegom Pilzneński | 1.5 kg (16%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 100 g | 60 min | 9.5 % |
| Boil | Amarillo | 50 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|-----------|
| Spice | Laski wanilii szt | 2 g | Secondary | 14 day(s) |