

## ris 04.08.20

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **28**
- SRM **35.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **35.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (84.7%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.7 kg (5.9%)	71 %	600
Grain	Jęczmień palony	0.06 kg (0.5%)	55 %	985
Grain	Strzegom Karmel 300	0.1 kg (0.8%)	70 %	299
Grain	Carafa II	0.12 kg (1%)	70 %	812
Grain	Weyermann - Chocolate Rye	0.12 kg (1%)	20 %	493
Grain	Płatki owsiane	0.6 kg (5.1%)	85 %	3
Grain	płatki żytnie	0.1 kg (0.8%)	85 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	130 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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conan	Ale	Slant	300 ml	---
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