

## ris

- Gravity **23.8 BLG**
- ABV ---
- IBU **58**
- SRM **40**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (34.3%)	79 %	16
Grain	Strzegom Pilzneński	2.5 kg (28.6%)	80 %	4
Grain	Pszeniczny	1 kg (11.4%)	85 %	4
Grain	Caraaroma	0.45 kg (5.1%)	78 %	400
Grain	Caramunich Malt	0.4 kg (4.6%)	71.7 %	110
Grain	Weyermann - Carafa I	0.4 kg (4.6%)	70 %	690
Grain	Jęczmień palony	0.4 kg (4.6%)	55 %	985
Grain	Oats, Flaked	0.4 kg (4.6%)	80 %	2
Grain	Simpsons - Coffee Malt	0.2 kg (2.3%)	74 %	296

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	4 %
Boil	iunga	5 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	400 ml	Danstar