

RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **77**
- SRM **40.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.1%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7%) | 68 % | 400 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (2.8%) | 76 % | 150 |
| Grain | Caraaroma | 0.2 kg (2.8%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (2.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 50 min | 11.5 % |
| Boil | East Kent Goldings | 50 g | 20 min | 4.5 % |
| Boil | Fuggles | 50 g | 5 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | Płatki dębowe | 20 g | Secondary | 25 day(s) |