

RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **102**
- SRM **60.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (54.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.5%) | 68 % | 1200 |
| Grain | Żytni | 0.25 kg (4.5%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.6%) | 70 % | 299 |
| Grain | Castle Cafe | 0.2 kg (3.6%) | 75.5 % | 500 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy 400 | 0.15 kg (2.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|---------|------------|
| Boil | Wolf | 50 g | 100 min | 13.1 % |
| Boil | Styrian Golding | 15 g | 30 min | 4 % |
| Boil | Styrian Golding | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |