

RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **86**
- SRM **69.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (60.2%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (12%) | 80 % | 20 |
| Grain | Fawcett - Chocolate | 0.5 kg (6%) | 71 % | 1100 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.6%) | 71 % | 600 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (3.6%) | 71 % | 300 |
| Grain | Fawcett - Crystal | 0.3 kg (3.6%) | 70 % | 160 |
| Grain | Carafa III | 0.4 kg (4.8%) | 70 % | 1400 |
| Adjunct | Platki owsiane | 0.25 kg (3%) | 65 % | 3 |
| Adjunct | platkı jęczmienne | 0.25 kg (3%) | 65 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |
| Boil | Amarillo | 30 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |