

RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **79**
- SRM **65.5**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 5 kg (55.6%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1.5 kg (16.7%) | 80 % | 5 |
| Grain | Caraaroma | 0.7 kg (7.8%) | 78 % | 400 |
| Grain | carafa III Special | 0.5 kg (5.6%) | 71 % | 1400 |
| Grain | Płatki owsiane | 0.6 kg (6.7%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (2.2%) | 55 % | 1000 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.2%) | 71 % | 600 |
| Sugar | Sacharoza | 0.3 kg (3.3%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 95 g | 60 min | 8.7 % |
| Boil | Marynka | 35 g | 7 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 250 ml | Fermentis |