

RIS

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **78**
- SRM **48**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 9.3 kg (82.7%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.64 kg (5.7%) | 55 % | 1110 |
| Grain | Special B Castle | 0.5 kg (4.4%) | 70 % | 350 |
| Grain | Strzegom pszenica prażona | 0.5 kg (4.4%) | 70 % | 1000 |
| Grain | Weyermann - Carapils | 0.3 kg (2.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 80 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |