

RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **69**
- SRM **45**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (57.7%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.4 kg (7.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (9.6%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.8 kg (15.4%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.3 kg (5.8%) | 75 % | 45 |
| Grain | Chateau Oat | 0.2 kg (3.8%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|------|-----------|-----------|
| Flavor | płatki dębowe macerowany w burbonie | 20 g | Secondary | 30 day(s) |
|--------|---|------|-----------|-----------|