

RIS

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **73**
- SRM **80.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **66 C**, Time **120 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Pilzneński | 5 kg (67.6%) | 81 % | 4 |
| Grain | Special B Malt | 0.5 kg (6.8%) | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.8%) | 75 % | 45 |
| Grain | black fawcett | 0.5 kg (6.8%) | 50 % | 1500 |
| Grain | Jęczmień palony | 0.25 kg (3.4%) | 55 % | 985 |
| Grain | Weyermann - Carafa III | 0.25 kg (3.4%) | 70 % | 1024 |
| Grain | Weyermann - Carapils | 0.1 kg (1.4%) | 78 % | 4 |
| Sugar | Brown Sugar, Light | 0.3 kg (4.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |