

RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **66**
- SRM **53.9**
- 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 **2.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **51.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 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 kg (61.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (13.6%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (6.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (6.8%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (3.4%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.5 kg (3.4%) | 68 % | 601 |
| Grain | Carafa III | 0.2 kg (1.4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 100 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 800 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Płatki dębowe | 50 g | Secondary | 7 day(s) |