

RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **66**
- SRM **54.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.7 liter(s)**
- Total mash volume **54.9 liter(s)**

Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **42.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|------------------|--------|------|
| Grain | Viking Pale Ale malt | 7.642 kg (62.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.2%) | 79 % | 16 |
| Grain | Płatki owsiane | 1 kg (8.2%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.5 kg (4.1%) | 75 % | 45 |
| Grain | Special B Malt | 0.75 kg (6.2%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.35 kg (2.9%) | 55 % | 985 |
| Grain | Carafa II | 0.35 kg (2.9%) | 70 % | 812 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (2.1%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.35 kg (2.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 110 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |