

Ris

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **63**
- SRM **62.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.82 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **78.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (54.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.5%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (2.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.6%) | 70 % | 299 |
| Grain | Żytni | 0.25 kg (4.5%) | 85 % | 8 |
| Grain | Castle Cafe | 0.2 kg (3.6%) | 75.5 % | 480 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|---------|------------|
| Boil | Challenger | 50 g | 100 min | 7 % |
| Boil | East Kent Goldings | 15 g | 40 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale | Slant | 100 ml | Piwniczne |