

RIS

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **142**
- SRM **62.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **700 min**
- Evaporation rate **10 %/h**
- Boil size **60.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **46.4 liter(s)** of **76C** water or to achieve **60.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Viking Pilsner malt | 2.35 kg (25.4%) | 82 % | 4 |
| Grain | Viking Munich Malt | 2.11 kg (22.8%) | 78 % | 18 |
| Grain | Viking Pale Ale malt | 0.99 kg (10.7%) | 80 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1.3 kg (14.1%) | 73 % | 1150 |
| Grain | Jęczmień palony | 0.5 kg (5.4%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.5 kg (5.4%) | 80 % | 2 |
| Grain | Barley, Flaked | 1 kg (10.8%) | 70 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (5.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 200 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 170 ml | Fermentis |