

ris

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **65.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (27.3%) | 79 % | 22 |
| Grain | Castle Cara Ruby | 0.25 kg (4.5%) | 78 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (9.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Aurora | 40 g | 60 min | 8.5 % |
| Boil | Hersbrucker | 10 g | 5 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- starter drożdżowy

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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