

RIS #5

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **79**
- SRM **36.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7.5 kg (74.6%)	81 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (16.9%)	80 %	45
Grain	Weyermann - Caraamber	0.1 kg (1%)	75 %	65
Grain	Carabelge	0.1 kg (1%)	80 %	30
Grain	Brown Malt (British Chocolate)	0.1 kg (1%)	70 %	128
Grain	Weyermann - Carafa II	0.15 kg (1.5%)	70 %	1100
Grain	Briess - Dark Chocolate Malt	0.15 kg (1.5%)	60 %	1150
Grain	Jęczmień palony	0.25 kg (2.5%)	55 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	100 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP001 - California Ale Yeast	Ale	Liquid	400 ml	White Labs
-------------------------------	-----	--------	--------	------------