

RIS

- Gravity **24.2 BLG**
- ABV ---
- IBU **101**
- SRM **48.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (43.5%)	79 %	6
Grain	Monachijski	3 kg (32.6%)	80 %	16
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Caraaroma	0.4 kg (4.3%)	78 %	400
Grain	Caramunich® Typ II	0.4 kg (4.3%)	70 %	120
Grain	Weyermann - Carafa I	0.3 kg (3.3%)	70 %	690
Adjunct	Płatki owsiane	0.3 kg (3.3%)	85 %	3
Adjunct	Płatki jęczmienne	0.3 kg (3.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
świeża gęstwa S-04	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	10 g	Secondary	---