

ris

- Gravity **21.8 BLG**
- ABV ---
- IBU **56**
- SRM **53.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (57.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (19.2%) | 79 % | 10 |
| Grain | Roasted Barley | 0.25 kg (4.8%) | 55 % | 591 |
| Grain | Simpsons - Coffee Malt | 0.15 kg (2.9%) | 74 % | 296 |
| Grain | Strzegom Karmel 600 | 0.5 kg (9.6%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (2.9%) | 68 % | 1202 |
| Grain | Special B Malt | 0.15 kg (2.9%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | --- |