

RIS ME

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **23**
- SRM **88.3**
- 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 **48.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **66.2 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66.2C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **-5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.3%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (5.4%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (5.4%)	70 %	299
Grain	Strzegom Pszeniczny	0.5 kg (5.4%)	81 %	6
Grain	Strzegom Czekoladowy 400	0.5 kg (5.4%)	68 %	400
Grain	Black (Patent) Malt	0.5 kg (5.4%)	55 %	985
Grain	Carafa III	0.5 kg (5.4%)	70 %	1034
Grain	Płatki owsiane	1 kg (10.9%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (2.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis
Mauribrew Ale Y514	Ale	Dry	11 g	AB Mauri

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Primary	10 day(s)