

ris na 30 lat

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **81**
- SRM **78.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **58 liter(s)**
- Total mash volume **72.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **58 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-15.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (62.1%)	85 %	6
Grain	Żytni	2 kg (13.8%)	85 %	8
Grain	Jęczmień palony	0.5 kg (3.4%)	55 %	985
Grain	Czekoladowy żytni	0.5 kg (3.4%)	60 %	788
Grain	Carafa III	0.5 kg (3.4%)	70 %	1034
Grain	Special B Malt	0.5 kg (3.4%)	65.2 %	315
Grain	Caramunich® typ I	0.5 kg (3.4%)	73 %	80
Grain	Czekoladowy	0.5 kg (3.4%)	60 %	900
Grain	Château Caffé	0.5 kg (3.4%)	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	150 g	50 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis