

RIS PL OK

- Gravity **26 BLG**
- ABV ---
- IBU **83**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.68 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

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

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 9.8 kg (87.5%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.4 kg (3.6%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.4 kg (3.6%) | 68 % | 601 |
| Grain | Strzegom pszeniczny | 0.4 kg (3.6%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (1.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Agnus | 55 g | 80 min | 14 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Magnat | 35 g | 80 min | 11.2 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |