

RIS v2

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **97**
- SRM **61.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (58.3%)	79 %	6
Grain	Strzegom Monachijski typ II	2.5 kg (24.3%)	79 %	22
Grain	Strzegom Monachijski typ I	0.3 kg (2.9%)	79 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.9%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (4.9%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.5 kg (4.9%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	lunga	30 g	45 min	12.4 %
Boil	Enigma (AUS)	30 g	30 min	17.2 %
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	14.6 %
Boil	lunga	30 g	0 min	12.4 %