

RIS v3

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **62**
- SRM **59.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **180 min**
- Evaporation rate **20 %/h**
- Boil size **40 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **31.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **40 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 7.5 kg (70.8%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (9.4%) | 80 % | 16 |
| Grain | Fawcett - Crystal | 0.5 kg (4.7%) | 70 % | 160 |
| Grain | pszeniczny czekoladowy | 0.8 kg (7.5%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.8 kg (7.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |