

RIS wg Jacek Michna

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **118**
- SRM **49.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (42.7%) | 80 % | 5 |
| Grain | Monachijski | 2.63 kg (29.9%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.45 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.38 kg (4.3%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.38 kg (4.3%) | 73 % | 120 |
| Grain | Płatki pszeniczne | 0.3 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (3.4%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.3 kg (3.4%) | 75 % | 2 |
| Grain | Carafa | 0.3 kg (3.4%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 40 g | 90 min | 13.6 % |
| Boil | Magnat | 20 g | 40 min | 13.6 % |
| Boil | Simcoe | 45 g | 40 min | 12.1 % |
| Boil | Simcoe | 35 g | 10 min | 12.1 % |

Yeasts

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