

RIS (Work in progress)

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **45**
- SRM **64.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **66 C**, Time **105 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **105 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (59.7%)	80 %	5
Grain	Monachijski	2 kg (19.9%)	80 %	16
Grain	Viking melanoidynowy	0.4 kg (4%)	75 %	60
Grain	Strzegom Karmel 600	0.3 kg (3%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.5 kg (5%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (5%)	68 %	1202
Grain	Jęczmień palony	0.35 kg (3.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7 %
Aroma (end of boil)	First Gold	30 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

Notes

- Zmodyfikowany przepis z Twojego Browaru.
Nov 25, 2018, 3:44 PM