

WHY RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **69**
- SRM **39.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (52.3%)	85 %	7
Grain	Monachijski	1.5 kg (17.4%)	80 %	16
Grain	Płatki owsiane	0.5 kg (5.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.8%)	85 %	3
Grain	Carafa II	0.2 kg (2.3%)	70 %	812
Grain	special X	0.25 kg (2.9%)	70 %	300
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.3%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.2 kg (2.3%)	71 %	600
Grain	płatki jęczmienne	0.5 kg (5.8%)	85 %	4
Grain	Strzegom pszenica prażona	0.25 kg (2.9%)	70 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
wayest 1056	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	14 day(s)