RIS #1

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **40**
- SRM **34.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(63.8%)*	80 %	5
Grain	Monachijski	1.8 kg *(19.1%)*	80 %	16
Grain	Abbey Castle	0.4 kg *(4.3%)*	80 %	45
Grain	Weyermann - Caramunich Typ II	0.3 kg *(3.2%)*	73 %	120
Grain	Weyermann Belgian Special B Malt	0.4 kg *(4.3%)*	68 %	400
Grain	Weyermann - Carafa I	0.2 kg *(2.1%)*	65 %	900
Grain	Weyermann - pszeniczny czekoladowy	0.3 kg *(3.2%)*	70 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	600 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.