RIS ok. 25 Blg

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **48**
- SRM **34.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.82 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **60 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(64.1%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg *(2.6%)*	75 %	30
Grain	Strzegom Karmel 150	0.2 kg *(2.6%)*	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.6%)*	68 %	1200
Grain	Jęczmień palony	0.2 kg *(2.6%)*	55 %	985
Grain	Strzegom Monachijski typ I	2 kg *(25.6%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki mocno palone (dębowe)	50 g	Secondary	21 day(s)

Notes

- Fermentacja burzliwa w temp. 15-18 C
  Do fermentacji cichej dodano:
  Płatki dębowe amerykańskie Heavy Toast 20 g - do wina lub piwa
  Jan 13, 2025, 7:39 PM