RIS v2

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **43**
- SRM **77**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **53.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **36.4 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg *(57.7%)*	79 %	6
Grain	Crystal	2 kg *(11.5%)*	70 %	160
Grain	Płatki owsiane	2 kg *(11.5%)*	85 %	3
Grain	Pszeniczny	1 kg *(5.8%)*	85 %	4
Grain	Weyermann - Carafa special I	1.25 kg *(7.2%)*	70 %	900
Grain	Jęczmień palony	0.75 kg *(4.3%)*	55 %	985
Grain	Strzegom Czekoladowy jasny	0.32 kg *(1.8%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	75 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	300 ml	White Labs

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe średnio palone	50 g	Secondary	---
Water Agent	weglan wapnia	20 g	Mash	---