

Coffe RIS 10L

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **34.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (47.3%) | 80 % | 5 |
| Grain | Weyermann - Caraamber | 1.5 kg (35.5%) | 75 % | 65 |
| Grain | Czekoladowy | 0.2 kg (4.7%) | 60 % | 788 |
| Grain | Caraaroma | 0.13 kg (3%) | 78 % | 400 |
| Grain | Fawcett - Brown | 0.15 kg (3.6%) | 72 % | 180 |
| Grain | Carahell | 0.25 kg (5.9%) | 77 % | 26 |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Laktoza | 0.25 g | Boil | 0 min |