

KBS RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **84**
- SRM **40.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63.9 liter(s)**
- Total mash volume **85.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **63.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (46.9%)	79 %	6
Grain	Monachijski	4 kg (18.8%)	80 %	16
Grain	Pilzneński	2 kg (9.4%)	81 %	4
Grain	Płatki owsiane	1.2 kg (5.6%)	85 %	3
Grain	Briess - Chocolate Malt	0.4 kg (1.9%)	60 %	690
Grain	Fawcett - Pale Chocolate	0.7 kg (3.3%)	71 %	600
Grain	Weyermann - Carafa III	0.5 kg (2.3%)	70 %	1024
Grain	Viking Malt Caramel Sweet	0.5 kg (2.3%)	75 %	60
Grain	Viking Malt Chocolate Light	0.5 kg (2.3%)	70 %	400
Grain	Viking Malt Caramel Aromatic	0.5 kg (2.3%)	75 %	400
Grain	Żytni	1 kg (4.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	200 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kakaowca	40 g	Boil	15 min
Other	Beczka	0 g	Secondary	180 day(s)