

# LEM | RIS (by Homebeer)

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **96**
- SRM **59.1**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **72 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Malt Pale Ale           | 3 kg (54.5%)   | 80 %  | 5    |
| Grain | Viking Malt Monachijski Typ II | 1 kg (18.2%)   | 79 %  | 22   |
| Grain | Viking Malt Czekoladowy 1200   | 0.25 kg (4.5%) | 68 %  | 1202 |
| Grain | Viking Malt Czekoladowy jasny  | 0.15 kg (2.7%) | 68 %  | 400  |
| Grain | Viking Malt Jęczmień palony    | 0.25 kg (4.5%) | 55 %  | 985  |
| Grain | Viking Malt Karmelowy 300      | 0.2 kg (3.6%)  | 70 %  | 299  |
| Grain | Viking Malt Żytni              | 0.25 kg (4.5%) | 85 %  | 8    |
| Grain | Castle Malting Caffé Light     | 0.2 kg (3.6%)  | 77 %  | 250  |
| Grain | Płatki owsiane                 | 0.2 kg (3.6%)  | 85 %  | 3    |

## Hops

| <b>Use for</b> | <b>Name</b>     | <b>Amount</b> | <b>Time</b> | <b>Alpha acid</b> |
|----------------|-----------------|---------------|-------------|-------------------|
| Boil           | Styrian Wolf    | 50 g          | 100 min     | 13.4 %            |
| Boil           | Styrian Golding | 15 g          | 40 min      | 3.6 %             |
| Boil           | Styrian Golding | 15 g          | 10 min      | 3.6 %             |