

# LukaRis

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- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **61**
- SRM **38.5**
- 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 **180 min**
- Evaporation rate **8 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (51.3%)	80 %	7
Grain	Monachijski	1 kg (12.8%)	80 %	16
Grain	Pszeniczny	0.5 kg (6.4%)	85 %	4
Grain	Barley, Oats, Corn, Rye, Flaked	0.4 kg (5.1%)	78.3 %	4
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150
Grain	Coffee Malt	0.2 kg (2.6%)	74 %	250
Grain	Briess - Chocolate Malt	0.2 kg (2.6%)	60 %	900
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.6%)	73 %	1001
Grain	Carafa II	0.1 kg (1.3%)	70 %	812
Sugar	Candi Sugar, Clear	1 kg (12.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taurus	25 g	60 min	12 %
Boil	Marynka	25 g	45 min	8.8 %

Aroma (end of boil)	Herkules	25 g	15 min	16 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	0.5 ml	Danstar

## Notes

- Temp. zacierania 65-68 stopni C  
Ciemne słydy dodane na początku zacierania  
W razie nie osiągnięcia stopni BLG zastosować dodatek cukru na 10 minut przed końcem warzenia.  
*Apr 10, 2017, 9:26 PM*