

# MazuRIS

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- Gravity **25.1 BLG**
- ABV ---
- IBU **68**
- SRM **92.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Carafa III	0.5 kg (7.1%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.1%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (7.1%)	55 %	985
Grain	Simpsons - Coffee Malt	0.5 kg (7.1%)	74 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	80 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale 04	Ale	Dry	23 g	safale