

MOKO RIS motzno

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **60**
- SRM **75.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (65%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.1%) | 68 % | 1200 |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%) | 78 % | 4 |
| Grain | Special B Malt | 0.5 kg (8.1%) | 65.2 % | 315 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.3 kg (4.9%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (4.1%) | 55 % | 985 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |