

RIS 09.02

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **56**
- SRM **51.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (31.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 4.5 kg (31.3%) | 79 % | 22 |
| Grain | Płatki owsiane | 2 kg (13.9%) | 85 % | 3 |
| Grain | Barley, Flaked | 1 kg (6.9%) | 70 % | 4 |
| Grain | Jęczmień palony | 0.6 kg (4.2%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.6 kg (4.2%) | 74 % | 788 |
| Grain | Simpsons - Coffee Malt | 0.6 kg (4.2%) | 74 % | 500 |
| Grain | Strzegom Karmel 150 | 0.6 kg (4.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 80 g | 60 min | 13.2 % |