

ris

- Gravity **26.4 BLG**
- ABV ---
- IBU **76**
- SRM **67.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **74C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 7.4 kg (73.3%) | 79 % | 6 |
| Grain | Monachijski | 0.6 kg (5.9%) | 80 % | 16 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5%) | 71 % | 600 |
| Grain | Barley, Flaked | 0.5 kg (5%) | 70 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3%) | 75 % | 150 |
| Grain | Cara Ruby Castle | 0.3 kg (3%) | 72 % | 49 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (3%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 11.2 % |
| Boil | Chinook | 50 g | 30 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |