

RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **72**
- SRM **54.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.23 kg (40.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1.08 kg (13.4%) | 85 % | 4 |
| Grain | Monachijski | 1.29 kg (16.1%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.84 kg (10.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (2.5%) | 55 % | 985 |
| Grain | Pszeniczny Czekoladowy | 0.34 kg (4.3%) | 73 % | 1001 |
| Grain | Weyermann - Carafa special I | 0.34 kg (4.3%) | 70 % | 900 |
| Grain | Fawcett - Crystal | 0.7 kg (8.7%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 55 g | 60 min | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 210 ml | White Labs |
| bayanus | Champagne | Dry | 4.2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 35 g | Secondary | 14 day(s) |
| Water Agent | węglan wapnia | 14 g | Mash | --- |