

Ris

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **85**
- SRM **63.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.3 kg (64.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.2 kg (12.4%) | 85 % | 3 |
| Grain | Abbey Castle | 0.5 kg (5.2%) | 80 % | 45 |
| Grain | Special B Castle | 0.5 kg (5.2%) | 70 % | 350 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (4.1%) | 73 % | 1001 |
| Grain | Carafa III | 0.4 kg (4.1%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.4 kg (4.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 80 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale | Slant | 200 ml | --- |