

RIS 2.0

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **74**
- SRM **59.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.8 kg (60.4%) | 80 % | 5 |
| Grain | Barley, Flaked | 1.2 kg (15.1%) | 70 % | 4 |
| Grain | Abbey Castle | 0.5 kg (6.3%) | 80 % | 45 |
| Grain | Weyermann - Dehusked Carafa III | 0.4 kg (5%) | 70 % | 1024 |
| Grain | Weyermann - Dehusked Carafa II | 0.3 kg (3.8%) | 70 % | 837 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.1%) | 73 % | 120 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (2.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.15 kg (1.9%) | 68 % | 601 |
| Grain | Caraaroma | 0.15 kg (1.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 70 g | 60 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|-----------|-----------|
| Water Agent | CaCl2 | 7 g | Mash | 60 min |
| Fining | Whirlfloc-T | 1.25 g | Boil | 10 min |
| Water Agent | Kwas mlekowy | 7 g | Mash | 60 min |
| Spice | Kawa | 100 g | Secondary | 3 day(s) |
| Flavor | Płatki dębowe macerowane w bourbonie Evan Williams | 30 g | Secondary | 90 day(s) |