

RIS#2

- Gravity **26.7 BLG**
- ABV ---
- IBU **81**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (59.3%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (8.5%)	79 %	10
Grain	Pszeniczny	1 kg (8.5%)	85 %	4
Grain	Oats, Flaked	1 kg (8.5%)	80 %	2
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.5%)	68 %	400
Grain	Smoked Malt	0.5 kg (4.2%)	80 %	18
Grain	Jęczmień palony	0.3 kg (2.5%)	55 %	985
Grain	Caraaroma	0.7 kg (5.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	Challenger	25 g	30 min	7 %
Boil	Sybilla	20 g	10 min	3.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale