

RiS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **74**
- SRM **36.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 10 kg (84.7%) | 80 % | 7 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (4.2%) | 71 % | 300 |
| Grain | Fawcett - Crystal | 0.5 kg (4.2%) | 70 % | 160 |
| Grain | Briess - Chocolate Malt | 0.5 kg (4.2%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.3 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Iunga | 100 g | 60 min | 11 % |
| Aroma (end of boil) | Oktawia | 50 g | 10 min | 7.1 % |

Yeasts

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