

ris

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **63**
- SRM **52.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom pszenica prażona | 0.5 kg (5.6%) | 70 % | 1000 |
| Grain | Carafa II | 0.5 kg (5.6%) | 70 % | 812 |
| Grain | Weyermann Specjal W | 0.5 kg (5.6%) | 68 % | 300 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.6%) | 75 % | 45 |
| Grain | Płatki owsiane | 2 kg (22.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 55 g | 60 min | 12 % |
| Boil | Magnum | 15 g | 30 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Syrop klonowy | 0.75 g | Secondary | 30 day(s) |