

RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **64**
- SRM **42.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (48.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1.4 kg (30%)	79 %	22
Grain	Carafa III	0.15 kg (3.2%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3.2%)	73 %	1001
Grain	Fawcett - Żytni Czekoladowy	0.15 kg (3.2%)	70 %	650
Grain	Viking Melanoidynowy	0.15 kg (3.2%)	75 %	60
Grain	Płatki pszeniczne	0.13 kg (2.8%)	60 %	3
Grain	Płatki owsiane	0.13 kg (2.8%)	60 %	3
Grain	Weyermann - Carapils	0.15 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	13.5 %
Boil	Magnum	25 g	10 min	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan magnezu	2 g	Mash	---
Water Agent	chlorek wapnia	2 g	Mash	---
Water Agent	węglan wapnia	3 g	Mash	---