

RIS

- Gravity **27.2 BLG**
- ABV ---
- IBU **93**
- SRM **103.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (45.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (18.2%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.1%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (9.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 1 kg (9.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (4.5%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.5 kg (4.5%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 150 g | 90 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |