

RIS

- Gravity **24.6 BLG**
- ABV ---
- IBU **88**
- SRM **98.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **49.7 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (42.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 4 kg (28.2%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (3.5%) | 81 % | 6 |
| Grain | Jęczmień palony | 0.5 kg (3.5%) | 55 % | 985 |
| Grain | Caraaroma | 0.4 kg (2.8%) | 78 % | 400 |
| Grain | Caramunich II | 0.5 kg (3.5%) | 80 % | 150 |
| Grain | Carafa III | 0.5 kg (3.5%) | 70 % | 1034 |
| Grain | Płatki owsiane | 1 kg (7%) | 85 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3.5%) | 73 % | 1001 |
| Grain | Strzegom Wiedeński | 0.3 kg (2.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | lunga | 50 g | 30 min | 11 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Sybilla | 30 g | 30 min | 3.5 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 500 ml | US 05 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 50 g | Secondary | 20 day(s) |
| Other | mech irlandzki | 5 g | Boil | 15 min |