

RIS Czekoladowy

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **61**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **160 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	7.8 kg (79.3%)	79 %	7
Grain	Słód Żytni	1 kg (10.2%)	81 %	9
Grain	Słód Czekoladowy Jasny - 1kg - Viking Malt	0.2 kg (2%)	72 %	400
Grain	Słód Czekoladowy ciemny	0.2 kg (2%)	68 %	1200
Grain	Słód Carafa® Special typ III	0.3 kg (3%)	65 %	1400
Grain	Słód Karmelowy 600 - 1kg - Viking Malt	0.2 kg (2%)	70 %	600
Grain	Słód Żytni palony Anglia	0.07 kg (0.7%)	65 %	650
Grain	Pale Chocolate	0.07 kg (0.7%)	69 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	40 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	450 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kruszone ziarno kakaowca	100 g	Mash	60 min
Flavor	Ziarno Kakaowca	100 g	Secondary	14 day(s)