

# RiS Mocarz

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **62**
- SRM **80.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (36.6%)	85 %	7
Grain	Strzegom Monachijski typ II	1.6 kg (21.7%)	79 %	22
Grain	Jęczmień palony	0.28 kg (3.8%)	55 %	1150
Grain	Caraaroma	0.5 kg (6.8%)	74 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.8%)	73 %	120
Grain	Weyermann - Carafa I	0.5 kg (6.8%)	70 %	900
Grain	Castle Cafe Castle malting	0.5 kg (6.8%)	75.5 %	480
Grain	Płatki owsiane	0.8 kg (10.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.4 %
Boil	Galaxy	30 g	60 min	13.9 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	300 ml	---