

Ris sris 2

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **75**
- SRM **59.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **35.9 liter(s)**

Steps

- Temp **62 C**, Time **77 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **77 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4.3 kg (44.3%) | 80 % | 7 |
| Grain | Monachijski | 3.3 kg (34%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.1%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.2 kg (2.1%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (4.1%) | 68 % | 1200 |
| Dodać Po wygrzewie | | | | |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (4.1%) | 73 % | 1001 |
| Dodać Po wygrzewie | | | | |
| Grain | Carafa II | 0.4 kg (4.1%) | 70 % | 812 |
| Dodać z jasnymi słodami | | | | |
| Grain | Pszeniczny | 0.4 kg (4.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 70 min | 3.7 % |

| | | | | |
|---------------------|-------------------|------|--------|--------|
| Boil | Palisade | 30 g | 70 min | 6.9 % |
| Boil | Lublin (Lubelski) | 30 g | 70 min | 4 % |
| Boil | Galaxy | 30 g | 70 min | 13.6 % |
| Aroma (end of boil) | Galaxy | 20 g | 2 min | 13.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 2 min | 4 % |
| Aroma (end of boil) | Palisade | 20 g | 2 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 04 | Ale | Dry | 11 g | Fer |
| US 04 | Ale | Slant | 500 ml | --- |