

## RIS v6#57

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **97**
- SRM **52.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **210 min**
- Evaporation rate **9 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **7 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pale ale	4.5 kg (54.9%)	79 %	6
Grain	Bestmalz - Munich Malt I	1.1 kg (13.4%)	80 %	16
Grain	Viking - monachijski II	1.7 kg (20.7%)	78 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (7.3%)	72.7 %	1000
Grain	Weyermann - Dehusked Carafa III	0.3 kg (3.7%)	65 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	14.7 %
Boil	Warrior	40 g	30 min	14.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia/kreda	9 g	Mash	---
Water Agent	kwask mlekowy [ml]	2.75 g	Mash	---
Water Agent	gips	3 g	Boil	210 min
Water Agent	sól epsom	2 g	Boil	210 min
Other	fosforan diamonu	3 g	Boil	10 min
Fining	mech irlandzki	3 g	Boil	10 min
Flavor	płatki dębowe sherry oloroso	50 g	Secondary	30 day(s)