

# RIS z homebrewing.pl

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **34**
- SRM **41.5**
- 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 **75 %**
- Liquor-to-grist ratio **2.27 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (82.5%)	79 %	6
Grain	Strzegom Karmel 600	0.5 kg (5.2%)	68 %	601
Grain	Strzegom Pszeniczny	0.5 kg (5.2%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.1%)	68 %	400
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	55 min	7 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile