

RIS19

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **81**
- SRM **60.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **75C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5 kg (56.5%) | 79 % | 6 |
| Grain | Słód Wędzony Steinbach | 1 kg (11.3%) | 80 % | 5 |
| Grain | Special B Malt | 1 kg (11.3%) | 65.2 % | 315 |
| Słód Special B 0,5 kg Castlemalting | | | | |
| Grain | Pszenica niesłodowana | 0.5 kg (5.6%) | 75 % | 3 |
| Kleikowanie: Temperatury kleikowania poszczególnych zbóż: jęczmień - 60-65°C pszenica - 58-64 °C żyto - 57-70 °C owies - 53-59 °C kukurydza - 62-74 °C ryż - 68-78 °C Proporcja 1:5 dla wody. Czas kleikowania 20-30min | | | | |
| Grain | Płatki owsiane | 0.25 kg (2.8%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (4.5%) | 68 % | 1200 |

| | | | | |
|-------|--------------------------|---------------|------|-----|
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.6%) | 71 % | 600 |
|-------|--------------------------|---------------|------|-----|

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 8.8 % |
| Aroma (end of boil) | Oktawia | 30 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Śliwki suszone | 200 g | Boil | 30 min |
| Flavor | Płatki Bourbon | 50 g | Secondary | 20 day(s) |