

RISS 3.0

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **37**
- SRM **60.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (44%) | 80 % | 6 |
| Grain | Pszeniczny | 0.5 kg (11%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11%) | 79 % | 22 |
| Grain | monachijski karmelowy II Bestmaltz | 0.4 kg (8.8%) | 78 % | 120 |
| Grain | Weyermann - Carawheat | 0.2 kg (4.4%) | 77 % | 120 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (6.6%) | 71 % | 600 |
| Grain | Fawcett - Brown | 0.25 kg (5.5%) | 72 % | 180 |
| Grain | Płatki owsiane | 0.2 kg (4.4%) | 85 % | 3 |
| Grain | Jęczmień palony weyermann | 0.07 kg (1.5%) | 55 % | 1200 |
| Grain | jęczmień palony simpsons | 0.13 kg (2.9%) | 77 % | 1800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|--------------------|------|--------|-------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 3.7 % |
| Boil | Sybilla | 15 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 10 g | 60 min | 4.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|-----------|
| Fining | whirflock | 10 g | Boil | 15 min |
| Flavor | płatki debowe Vanilla | 20 g | Secondary | 20 day(s) |