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- Gravity **24.3 BLG**
- ABV ---
- IBU **69**
- SRM **40**
- 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 **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (46.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (18.7%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.3 kg (2.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (2.8%) | 68 % | 1202 |
| Adjunct | płatki owsiane | 0.4 kg (3.7%) | 60 % | 0 |
| Grain | Strzegom Wiedeński | 2 kg (18.7%) | 79 % | 10 |
| Sugar | cukier | 0.7 kg (6.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 80 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 70 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us 5 | Ale | Slant | 300 ml | --- |