

RIZ

- Gravity **29.9 BLG**
- ABV ---
- IBU **82**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 9.5 kg (76.6%) | 75 % | 6 |
| Grain | Strzegom Karmel 600 | 1.2 kg (9.7%) | 73 % | 108 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4%) | 68 % | 1200 |
| Grain | Weyermann - Carafa III | 0.4 kg (3.2%) | 70 % | 1034 |
| Grain | Briess - Black Malt | 0.4 kg (3.2%) | 55 % | 985 |
| Grain | Jęczmień palony | 0.4 kg (3.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 130 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |