

RIS_21

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **51**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **43.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (80.1%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.17 kg (1.4%)	73 %	120
Grain	Weyermann Caramunich 3	0.3 kg (2.4%)	76 %	150
Grain	Chocolate Malt (UK)	0.11 kg (0.9%)	73 %	887
Grain	Strzegom Czekoladowy ciemny	0.36 kg (2.9%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (1.2%)	68 %	1300
Grain	Żytni	0.5 kg (4%)	85 %	8
Grain	Czekoladowy	0.2 kg (1.6%)	60 %	788
Grain	Płatki owsiane	0.7 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Marynka	50 g	60 min	7.3 %
Boil	Premiant	24 g	60 min	6.1 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale
Safale S-04	Ale	Dry	22 g	Safale

Notes

- 28 litrów 24,2 brix przed gotowaniem
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