

RIS

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **55**
- SRM **60.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (34.2%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (17.1%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.1%)	79 %	22
Grain	Jęczmień palony	0.5 kg (8.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6%)	68 %	1200
Grain	Pszeniczny Ciemny	1 kg (17.1%)	79 %	17

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	20 g	30 min	7 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	3 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	6 day(s)