

#24 RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **88**
- SRM **62.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.3 liter(s)**
- Boil time **85 min**
- Evaporation rate **5 %/h**
- Boil size **9.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **9.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50.1%)	80 %	5
Grain	Weyermann - Pszeniczny Czekoladowy	0.2 kg (5%)	73 %	1100
Grain	Jęczmień palony	0.175 kg (4.4%)	55 %	1150
Grain	Viking Malt Karmelowy	0.1 kg (2.5%)	75 %	140
Grain	Carafa II SPECIAL	0.17 kg (4.3%)	70 %	1150
Grain	Płatki pszeniczne	0.35 kg (8.8%)	85 %	3
Grain	Monachijski	0.5 kg (12.5%)	80 %	16
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	85 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	80 ml	Wyeast Labs

Notes

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

- uzyskałem 8,5L 20,5*P
około 4,5L 7*P odparowałem w mniejszych garnkach by zagęścić do 19*P i dolałem.

Dolałem 0,5 wody na koniec by było 22*P.

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