

RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **67**
- SRM **54.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **4 %**
- Size with trub loss **31.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **58.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **44 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński	9 kg (61.4%)	80 %	5
Grain	Special B Malt	0.8 kg (5.5%)	65.2 %	315
Grain	Płatki owsiane	1 kg (6.8%)	85 %	3
Grain	Briess - Black Malt	0.7 kg (4.8%)	55 %	985
Grain	Carafa III	0.7 kg (4.8%)	70 %	1034
Grain	Caraaroma	0.7 kg (4.8%)	78 %	400
Grain	viking Pszeniczny jasny	0.7 kg (4.8%)	85 %	4
Grain	Strzegom Karmel 300	0.26 kg (1.8%)	70 %	299
Grain	Płatki pszeniczne	0.8 kg (5.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	80 g	60 min	13.1 %
Boil	Simcoe	40 g	50 min	13.2 %

Aroma (end of boil)	WAI-ITI	30 g	0 min	4.1 %
Aroma (end of boil)	Centennial	80 g	0 min	10.5 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	800 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc 1 tabletka	1 g	Boil	10 min