R.I.S. R.I.P.

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **65**
- SRM **50.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg *(42.9%)*	80 %	8
Grain	Strzegom Wiedeński	2.5 kg *(21.5%)*	79 %	10
Grain	Pszeniczny	1.2 kg *(10.3%)*	85 %	4
Grain	Fawcett - Crystal	0.5 kg *(4.3%)*	70 %	160
Grain	Caraaroma	0.7 kg *(6%)*	78 %	400
Grain	Oats, Flaked	0.8 kg *(6.9%)*	80 %	2
Grain	Roasted barley fawcett	0.2 kg *(1.7%)*	68.5 %	591
Grain	chocolate malt fawcett	0.75 kg *(6.4%)*	70 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	33 g	60 min	16.8 %
Boil	Northdown	22 g	30 min	7.8 %
Boil	Flyers	13 g	30 min	9 %
Boil	Fuggles	40 g	10 min	4.6 %
Boil	Mosaic	20 g	60 min	11.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min

Notes

- Zamierzam podzielić warkę i do części z niej (np. 5l.) dodać wody z solą. do przemyślenia użycie płatków dębowych-szczególnie płatków sherry.
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