

RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **51**
- SRM **49.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (66.7%)	81 %	4
Grain	Cara-Pils/Dextrine	2 kg (14.8%)	72 %	4
Grain	Strzegom Karmel 600	1 kg (7.4%)	68 %	601
Grain	Strzegom Karmel 150	1 kg (7.4%)	75 %	150
Grain	Jęczmień palony	0.5 kg (3.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	40 min	9.5 %
Boil	Falconer's Flight	50 g	30 min	10.5 %
Whirlpool	Falconer's Flight	50 g	1 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

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
Spice	tonka	5 g	Primary	30 day(s)