

## #27 RIS

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **63**
- SRM **58.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

- Temp **66.6 C**, Time **90 min**

### Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **90 min** at **66.6C**
- Sparge using **-2.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (38%)	79 %	10
Grain	Viking Pale Ale malt	3 kg (38%)	80 %	5
Grain	Weyermann Caramunich 3	0.5 kg (6.3%)	76 %	150
Grain	Carafa II	0.5 kg (6.3%)	70 %	812
Grain	Jęczmień palony	0.4 kg (5.1%)	55 %	985
Grain	Płatki owsiane opiekane	0.25 kg (3.2%)	85 %	3
Grain	Płatki pszeniczne opiekane	0.25 kg (3.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Mosaic	50 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	300 ml	whitelabs