

#55 Belgian RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **93**
- SRM **59.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Caramel/Crystal Malt - 40L	0.1 kg (1.9%)	74 %	79
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200
Grain	Carafa	0.3 kg (5.7%)	70 %	664
Grain	Strzegom pszenica prażona	0.4 kg (7.5%)	70 %	1000
Grain	Rye, Flaked	0.4 kg (7.5%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Chinook	50 g	10 min	13 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany płynny	250 g	Primary	5 day(s)
Flavor	suszone skórki pomarańczy	100 g	Secondary	14 day(s)