

## de RIS 2017

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **39.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **20.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **100 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (65.8%)	80 %	4
Grain	Briess - Carapils Malt	0.5 kg (6.8%)	74 %	3
Grain	Strzegom Karmel 150	0.75 kg (10.3%)	75 %	150
Grain	Jęczmień palony	0.4 kg (5.5%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.5%)	68 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.4%)	73 %	120
Sugar	cukier	0.2 kg (2.7%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	90 min	13 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	fermentis