

# Pierwszy RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **70**
- SRM **33.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.1%)	90 %	5
Grain	Strzegom Monachijski typ II	3 kg (31.2%)	79 %	22
Grain	Strzegom Karmel 150	1 kg (10.4%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.1%)	73 %	1001
Grain	Castle Cafe	0.3 kg (3.1%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	30 min	15.5 %
Boil	HBC 472 Experimental	90 g	10 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis