

# RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **87**
- SRM **65.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (47.8%)	79 %	6
Grain	Monachijski	1 kg (9.6%)	80 %	25
Grain	Heidelberg	0.5 kg (4.8%)	80.5 %	2.5
Grain	Oats, Flaked	0.5 kg (4.8%)	80 %	2
Grain	Barley, Flaked	0.5 kg (4.8%)	70 %	4
Grain	Special B Malt	0.5 kg (4.8%)	65.2 %	290
Grain	Special X	0.5 kg (4.8%)	75 %	350
Grain	Brown Malt (British Chocolate)	0.5 kg (4.8%)	71.9 %	190
Grain	Fawcett - Pale Chocolate	0.5 kg (4.8%)	71 %	625
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.8%)	72.7 %	1000
Grain	Jęczmień palony	0.25 kg (2.4%)	55 %	1000
Grain	Słód diastatyczny	0.2 kg (1.9%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	60 min	13.1 %

Boil	Simcoe	30 g	20 min	13.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis