

# RIS

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **121**
- SRM **50.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (48.1%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3.5 kg (37.4%)	80 %	20
Grain	Weyermann - pszeniczny czekoladowy	0.3 kg (3.2%)	73 %	1000
Grain	Weyermann - żytni czekoladowy	0.3 kg (3.2%)	65 %	1000
Grain	Weyermann - Carafa III	0.25 kg (2.7%)	70 %	1024
Grain	Weyermann - Caraaroma	0.5 kg (5.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	60 day(s)

### Notes

- 16 l 50g glukozy  
May 23, 2018, 6:36 PM