

# Ris

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **85**
- SRM **63.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 6.3 kg (64.9%) | 80 %  | 5    |
| Grain | Płatki owsiane                         | 1.2 kg (12.4%) | 85 %  | 3    |
| Grain | Abbey Castle                           | 0.5 kg (5.2%)  | 80 %  | 45   |
| Grain | Special B Castle                       | 0.5 kg (5.2%)  | 70 %  | 350  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.4 kg (4.1%)  | 73 %  | 1001 |
| Grain | Carafa III                             | 0.4 kg (4.1%)  | 70 %  | 1034 |
| Grain | Jęczmień palony                        | 0.4 kg (4.1%)  | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 80 g   | 60 min | 13.5 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale  | Slant | 200 ml | ---        |