

# RIS

- Gravity **24.2 BLG**
- ABV ---
- IBU **69**
- SRM **53.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (67.8%)	81 %	4
Grain	Monachijski	1 kg (11.3%)	80 %	16
Grain	Strzegom Czekoladowy 400	0.2 kg (2.3%)	68 %	400
Grain	Caraaroma	0.2 kg (2.3%)	78 %	400
Grain	Caramunich® typ I	0.5 kg (5.6%)	73 %	80
Grain	Abbey Malt Weyermann	0.2 kg (2.3%)	75 %	45
Grain	Jęczmień palony	0.75 kg (8.5%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	90 min	9.5 %
Boil	Tradition	30 g	90 min	5.5 %
Boil	Tradition	10 g	10 min	5.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %