

## RIS #2

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **100**
- SRM **49.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **34.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.4 kg (63.8%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (25.9%)	79 %	22
Grain	Czekoladowy Żytni	0.3 kg (2.6%)	75 %	650
Grain	Czekoladowy Pszeniczny	0.35 kg (3%)	75 %	1050
Grain	Jęczmień palony	0.3 kg (2.6%)	55 %	985
Grain	Weyermann - Carafa II	0.25 kg (2.2%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	135 g	60 min	10 %
Boil	Challenger UK	45 g	30 min	5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe pure vanilla (macerowane od 28.X)	100 g	Secondary	50 day(s)