

RIS #2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **45**
- SRM **19.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (65.8%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.6%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.6%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 2 kg (26.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 34.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Flavor | Płatki Dębowe w whisky | 100 g | Secondary | 7 day(s) |