

# RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **64**
- SRM **34.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (52.9%)	79 %	6
Grain	Pszeniczny	1 kg (10.6%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (10.6%)	79 %	10
Grain	Caraaroma	0.5 kg (5.3%)	78 %	100
Grain	Strzegom Czekoladowy ciemny	0.7 kg (7.4%)	68 %	400
Grain	Oats, Flaked	0.5 kg (5.3%)	80 %	2
Grain	Smoked Malt	0.5 kg (5.3%)	80 %	18
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	70 min	13.5 %
Boil	Target	20 g	20 min	10.5 %
Boil	Sybilla	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	700 ml	Safale
Safale S-04	Ale	Dry	5.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	200 g	Bottling	---

### Notes

- Kompot ze śliwek z glukozą (zmierzyć blg)  
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