

# RIS

- Gravity **46.3 BLG**
- ABV **28.5 %**
- IBU **22**
- SRM **77.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **-2.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (48.6%)	85 %	7
Grain	Strzegom Monachijski typ II	3.5 kg (34%)	79 %	22
Grain	Jęczmień palony	0.28 kg (2.7%)	55 %	1150
Grain	Caraaroma	0.5 kg (4.9%)	74 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.9%)	73 %	120
Grain	Weyermann - Carafa I	0.5 kg (4.9%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---