

# RiS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **74**
- SRM **36.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (84.7%)	80 %	7
Grain	Fawcett - Dark Crystal	0.5 kg (4.2%)	71 %	300
Grain	Fawcett - Crystal	0.5 kg (4.2%)	70 %	160
Grain	Briess - Chocolate Malt	0.5 kg (4.2%)	60 %	690
Grain	Jęczmień palony	0.3 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	100 g	60 min	11 %
Aroma (end of boil)	Oktawia	50 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---