

RIS 2na3

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **149**
- SRM **108.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **45 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (49%) | 79 % | 6 |
| Grain | Monachijski | 2 kg (19.6%) | 80 % | 16 |
| Grain | Słód Caraaroma® | 1 kg (9.8%) | 74 % | 400 |
| Grain | Słód Caramunich® typ II | 0.5 kg (4.9%) | 73 % | 120 |
| Grain | Słód Carafa® typ I | 0.5 kg (4.9%) | 65 % | 900 |
| Grain | Palone ziarno jęczmienia | 1 kg (9.8%) | 65 % | 1000 |
| Grain | Płatki owsiane | 0.2 kg (2%) | 1 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 106 g | 90 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 112 g | 10 min | 4 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |