

# RIS

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **66**
- SRM **53.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **51.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (61.2%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (13.6%)	79 %	22
Grain	Pszeniczny	1 kg (6.8%)	85 %	4
Grain	Płatki owsiane	1 kg (6.8%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (3.4%)	55 %	985
Grain	Strzegom Karmel 600	0.5 kg (3.4%)	68 %	601
Grain	Carafa III	0.2 kg (1.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	800 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	7 day(s)