

# Ris

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **98**
- SRM **87.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (30.7%)	81 %	4
Grain	Żytni	1 kg (13.3%)	85 %	8
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Płatki owsiane	0.8 kg (10.7%)	85 %	3
Grain	Special B Malt	1 kg (13.3%)	65.2 %	315
Grain	Jęczmień palony	0.6 kg (8%)	55 %	985
Grain	Czekoladowy	0.6 kg (8%)	60 %	788
Sugar	Brown Sugar, Dark	0.2 kg (2.7%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	59 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	15 ml	KVEIK