

# RIS

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **142**
- SRM **62.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **700 min**
- Evaporation rate **10 %/h**
- Boil size **60.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **46.4 liter(s)** of **76C** water or to achieve **60.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.35 kg (25.4%)	82 %	4
Grain	Viking Munich Malt	2.11 kg (22.8%)	78 %	18
Grain	Viking Pale Ale malt	0.99 kg (10.7%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	1.3 kg (14.1%)	73 %	1150
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Oats, Flaked	0.5 kg (5.4%)	80 %	2
Grain	Barley, Flaked	1 kg (10.8%)	70 %	4
Grain	Wheat, Flaked	0.5 kg (5.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	200 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	Fermentis