

# RIS

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **68**
- SRM **71.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.8 kg (34.5%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4
Grain	Special B Malt	0.35 kg (6.7%)	65.2 %	315
Grain	płatki jęczmienne	0.4 kg (7.7%)	60 %	4
Grain	płatki żytnie	0.4 kg (7.7%)	60 %	4
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299
Grain	Jęczmień palony	0.15 kg (2.9%)	55 %	985
Grain	Weyermann - Carafa I	0.35 kg (6.7%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.12 kg (2.3%)	73 %	1001
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.8%)	68 %	1202
Grain	Viking Czekoladowy jasny	0.2 kg (3.8%)	68 %	400
Dry Extract	WES ekstrakt słodowy jasny	0.25 kg (4.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	25 g	60 min	14.5 %
Boil	East Kent Goldings	30 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- Uzyskałem 9l brzeczki 25BLG  
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