

# RIS

---

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **53**
- SRM **45.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **-0.8 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.5%)	80 %	5
Grain	Żytni	1 kg (12.9%)	85 %	8
Grain	Strzegom Czekoladowy jasny	1 kg (12.9%)	68 %	400
Grain	Carafa III	0.25 kg (3.2%)	70 %	1034
Sugar	maltodekstryna	0.5 kg (6.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	40 g	60 min	14.3 %