

# RIS

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **28**
- SRM **51.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (42.2%)	80 %	5
Grain	Monachijski	2.7 kg (30%)	80 %	16
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	985
Grain	Caraaroma	0.4 kg (4.4%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.4%)	73 %	120
Grain	Płatki pszeniczne	0.3 kg (3.3%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.3%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (3.3%)	85 %	4
Grain	Carafa	0.3 kg (3.3%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	10 %
Boil	lubelski	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis