

# RIS

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **38.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.5%)	79 %	6
Grain	słód fiński dekstrynowy viking malt 16	2 kg (23.4%)	70 %	16
Grain	Weyermann - Carared	1 kg (11.7%)	75 %	45
Grain	Jęczmień palony	0.15 kg (1.8%)	55 %	985
Grain	Weyermann - Carafa III	0.4 kg (4.7%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Oktawia	28 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	płatki po bourbonie	50 g	Secondary	21 day(s)
Fining	mech irlandzki	7 g	Boil	5 min