

# RIS

- Gravity **26.5 BLG**
- ABV ---
- IBU **60**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (49%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (29.4%)	79 %	22
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Strzegom Karmel 600	0.2 kg (3.9%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.9%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fer	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	5 g	Secondary	---
Flavor	płatki dębowe	20 g	Secondary	---