

# RIS BA

---

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **54**
- SRM **42.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (72.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (4.1%)	85 %	3
Grain	Strzegom Karmel 150	1 kg (10.3%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.5 kg (5.2%)	71 %	600
Grain	Carafa II	0.4 kg (4.1%)	70 %	812
Sugar	Cukier muscawado dark	0.4 kg (4.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Polish hops	60 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	400 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki burbon BA	20 g	Secondary	30 day(s)