

## RIS BD

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- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **168**
- SRM **61.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (28.4%)	79 %	22
Grain	Viking Pale Ale malt	2 kg (28.4%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (14.2%)	81 %	6
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985
Grain	Strzegom Karmel 300	0.5 kg (7.1%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (7.1%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.05 kg (0.7%)	68 %	1202
Grain	Płatki pszeniczne	0.25 kg (3.5%)	85 %	3
Grain	Płatki jęczmienne	0.25 kg (3.5%)	85 %	3
Grain	Płatki żytnie	0.25 kg (3.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	110 min	8.8 %
Boil	Sybilla	100 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis