

# RIS Beta na Klarstein'ie

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **78**
- SRM **39.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (55.3%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 2 kg (27.7%)   | 79 %  | 22  |
| Grain | Jęczmień palony             | 0.21 kg (2.9%) | 55 %  | 985 |
| Grain | Strzegom Czekoladowy jasny  | 0.52 kg (7.2%) | 68 %  | 400 |
| Grain | Strzegom Karmel 300         | 0.5 kg (6.9%)  | 70 %  | 300 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnat            | 50 g   | 90 min | 12 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 15 min | 4 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale  | Slant | 500 ml | Fermentis  |