

# RIS BK v. 12I

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **71**
- SRM **44.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55%)	80 %	5
Grain	Strzegom Monachijski typ II	1.8 kg (33%)	79 %	12
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (6.4%)	73 %	1001
Grain	Karmelowy żytni Strzegom	0.1 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Boil	lunga	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Notes

- carafa III na 10 minut 78st.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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