

RIS Fuckers

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **74**
- SRM **39.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **51.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Pilzneński | 5.5 kg (31.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 6 kg (34.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (5.8%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (5.8%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (11.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (2.9%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (1.2%) | 68 % | 601 |
| Grain | Carafa II | 0.5 kg (2.9%) | 70 % | 1100 |
| Grain | Czekoladowy | 0.4 kg (2.3%) | 60 % | 1100 |
| Grain | Jęczmień palony | 0.2 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 17 % |
| Boil | Chinook pl | 30 g | 60 min | 10 % |
| Boil | cascade pl | 75 g | 30 min | 5.5 % |

| | | | | |
|------|-------------------|-------|--------|------|
| Boil | el dorado | 50 g | 30 min | 13 % |
| Boil | Mandarina Bavaria | 100 g | 5 min | 10 % |