

## RIS III

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **37**
- SRM **68.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński        | 3.5 kg (29.2%) | 80 %   | 4    |
| Grain | Pszeniczny                 | 1.5 kg (12.5%) | 85 %   | 4    |
| Grain | Strzegom Monachijski typ I | 3.5 kg (29.2%) | 79 %   | 16   |
| Grain | Special B Malt             | 0.7 kg (5.8%)  | 65.2 % | 315  |
| Grain | Castle Chocolate Malt      | 0.9 kg (7.5%)  | 60 %   | 900  |
| Grain | Castle Cafe Malt           | 0.4 kg (3.3%)  | 75.5 % | 500  |
| Grain | Żytni                      | 1 kg (8.3%)    | 85 %   | 8    |
| Grain | Pszeniczny Czekoladowy     | 0.3 kg (2.5%)  | 73 %   | 1200 |
| Grain | Strzegom Barwiący          | 0.2 kg (1.7%)  | 68 %   | 1300 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Nugget             | 25 g   | 60 min | 12.8 %     |
| Boil    | Hallertau Blanc DE | 50 g   | 30 min | 9.2 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |