

# RIS Lune Noire

- Gravity **26.6 BLG**
- ABV ---
- IBU **120**
- SRM **51**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (48.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (9.7%)	79 %	22
Grain	Pszeniczny	1 kg (9.7%)	85 %	4
Grain	Carared	0.4 kg (3.9%)	75 %	39
Grain	Melanoiden Malt	0.4 kg (3.9%)	80 %	39
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	985
Grain	Carafa II	0.7 kg (6.8%)	70 %	812
Grain	Caramunich II	0.7 kg (6.8%)	--- %	---
Grain	Strzegom Wiedeński	0.65 kg (6.3%)	79 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Challenger	60 g	60 min	7 %
Boil	Citra	40 g	30 min	12 %
Boil	Minstrel	30 g	60 min	4.9 %
Boil	Mosaic	30 g	60 min	12 %

Boil	Challenger	30 g	30 min	7 %
------	------------	------	--------	-----

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	Fermentis