

# RIS SRIS 3

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **75**
- SRM **44.6**
- 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 **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 **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (67.5%)	80 %	5
Grain	Monachijski	1.2 kg (14.5%)	80 %	16
Grain	Pilzneński	0.3 kg (3.6%)	81 %	4
Grain	Carafa II	0.3 kg (3.6%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.6%)	73 %	1001
Grain	Barwiący	0.2 kg (2.4%)	55 %	985
Grain	Żytni	0.2 kg (2.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	90 min	5.1 %
Boil	Marynka	50 g	90 min	10 %
Boil	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	0.5 ml	Fermentis
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