

## RIS v0.0

---

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **29**
- SRM **70.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **37.5 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type   | Name                           | Amount       | Yield | EBC  |
|--|--------------------------------|--------------|-------|------|
| Grain  | Viking Pale Ale malt           | 7.5 kg (60%) | 80 %  | 5    |
| Grain  | Płatki owsiane                 | 2 kg (16%)   | 85 %  | 3    |
| jeden kilogram to ma być żytnie<br>oba kg opiekane |                                |              |       |      |
| Grain  | Caraaroma                      | 1 kg (8%)    | 78 %  | 400  |
| Grain  | Carafa III                     | 0.5 kg (4%)  | 70 %  | 1034 |
| Grain  | Strzegom<br>Czekoladowy ciemny | 0.5 kg (4%)  | 68 %  | 1200 |
| Grain  | Jęczmień palony                | 1 kg (8%)    | 55 %  | 985  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |