

## RIS v2

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **82**
- SRM **59.1**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (32%)	80 %	4
Grain	Monachijski	1.5 kg (15%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5%)	68 %	1200
Grain	Biscuit Malt	0.5 kg (5%)	79 %	45
Grain	Weyermann - Dehusked Carafa III	0.5 kg (5%)	70 %	1024
Grain	Jęczmień palony	0.3 kg (3%)	55 %	985
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Casle Malting Whisky Nature	2.5 kg (25%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	110 g	60 min	10 %
Boil	Marynka	40 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis