

RIS V3

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **101**
- SRM **57**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (54.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.7%)	68 %	400
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 300	0.4 kg (3.6%)	70 %	299
Grain	Żytni	0.5 kg (4.5%)	85 %	8
Grain	Castle Cafe	0.4 kg (3.6%)	75.5 %	480
Grain	Płatki owsiane	0.4 kg (3.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	100 g	60 min	13.4 %
Boil	Aurora	30 g	40 min	8.5 %
Boil	Aurora	30 g	10 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	200 ml	White Labs