

## Russian Imperial Stout (RIS)

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **32**
- SRM **41.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (82.5%)	80 %	5
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (5.2%)	68 %	601
Grain	Viking Wheat Malt	0.25 kg (5.2%)	83 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.1%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	59 min	7 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar