

## RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **87**
- SRM **65.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **38.7 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **28.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt           | 5 kg (47.8%)   | 79 %   | 6    |
| Grain | Monachijski                      | 1 kg (9.6%)    | 80 %   | 25   |
| Grain | Heidelberg                       | 0.5 kg (4.8%)  | 80.5 % | 2.5  |
| Grain | Oats, Flaked                     | 0.5 kg (4.8%)  | 80 %   | 2    |
| Grain | Barley, Flaked                   | 0.5 kg (4.8%)  | 70 %   | 4    |
| Grain | Special B Malt                   | 0.5 kg (4.8%)  | 65.2 % | 290  |
| Grain | Special X                        | 0.5 kg (4.8%)  | 75 %   | 350  |
| Grain | Brown Malt (British Chocolate)   | 0.5 kg (4.8%)  | 71.9 % | 190  |
| Grain | Fawcett - Pale Chocolate         | 0.5 kg (4.8%)  | 71 %   | 625  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (4.8%)  | 72.7 % | 1000 |
| Grain | Jęczmień palony                  | 0.25 kg (2.4%) | 55 %   | 1000 |
| Grain | Słód diastatyczny                | 0.2 kg (1.9%)  | 80 %   | 3    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 70 g   | 60 min | 13.1 %     |

|      |        |      |        |        |
|------|--------|------|--------|--------|
| Boil | Simcoe | 30 g | 20 min | 13.1 % |
|------|--------|------|--------|--------|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |