

## RIS do beczki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **55**
- SRM **54**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **34.7 liter(s)**
- Total mash volume **47.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **34.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC  |
|----------------|----------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt       | 9 kg (63.8%)   | 80 %  | 5    |
| Grain          | Weyermann Specjal W        | 1.5 kg (10.6%) | 68 %  | 300  |
| Grain          | Fawcett - Pale Chocolate   | 0.5 kg (3.5%)  | 71 %  | 600  |
| Grain          | Simpsons - Chocolate Malt  | 0.5 kg (3.5%)  | 73 %  | 788  |
| Grain          | Carafa III                 | 0.5 kg (3.5%)  | 70 %  | 1034 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (12.1%) | 80 %  | ---  |
| Grain          | Płatki owsiane             | 0.4 kg (2.8%)  | 85 %  | 3    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 100 g  | 60 min | 11 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |        |        |                |
|------|-----|--------|--------|----------------|
| a 38 | Ale | Liquid | 150 ml | imperial yeast |
|------|-----|--------|--------|----------------|