

## RIS #2

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **100**
- SRM **49.7**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **34.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 7.4 kg (63.8%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 3 kg (25.9%)   | 79 %  | 22   |
| Grain | Czekoladowy Żytni           | 0.3 kg (2.6%)  | 75 %  | 650  |
| Grain | Czekoladowy Pszeniczny      | 0.35 kg (3%)   | 75 %  | 1050 |
| Grain | Jęczmień palony             | 0.3 kg (2.6%)  | 55 %  | 985  |
| Grain | Weyermann - Carafa II       | 0.25 kg (2.2%) | 70 %  | 837  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Iunga         | 135 g  | 60 min | 10 %       |
| Boil    | Challenger UK | 45 g   | 30 min | 5 %        |

### Extras

| Type   | Name                                            | Amount | Use for   | Time      |
|--------|-------------------------------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe pure vanilla (macerowane od 28.X) | 100 g  | Secondary | 50 day(s) |