

## RIS BA

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **54**
- SRM **42.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **27.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 7 kg (72.2%)  | 80 %  | 5   |
| Grain | Płatki owsiane           | 0.4 kg (4.1%) | 85 %  | 3   |
| Grain | Strzegom Karmel 150      | 1 kg (10.3%)  | 75 %  | 150 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.2%) | 71 %  | 600 |
| Grain | Carafa II                | 0.4 kg (4.1%) | 70 %  | 812 |
| Sugar | Cukier muscawado dark    | 0.4 kg (4.1%) | 100 % | --- |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnat Polish hops | 60 g   | 60 min | 11.2 %     |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Slant | 400 ml | White Labs |

### Extras

| Type   | Name             | Amount | Use for   | Time      |
|--------|------------------|--------|-----------|-----------|
| Flavor | Płatki burbon BA | 20 g   | Secondary | 30 day(s) |