

# RIS 1914

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **78.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.67 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **81.1C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC  |
|-------|-----------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt        | 7.5 kg (75%) | 80 %  | 5    |
| Grain | Strzegom Karmel 600         | 1.5 kg (15%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (10%)   | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time    | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil    | Fuggles           | 100 g  | 120 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 100 g  | 45 min  | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |