

# RIS

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **79**
- SRM **68.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-1.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (63.7%)	85 %	6
Grain	Żytni	1.35 kg (17.2%)	85 %	8
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985
Grain	Czekoladowy żytni	0.2 kg (2.5%)	60 %	788
Grain	Carafa III	0.2 kg (2.5%)	70 %	1034
Grain	Special B Malt	0.2 kg (2.5%)	65.2 %	315
Grain	Caramunich® typ I	0.2 kg (2.5%)	73 %	80
Grain	Czekoladowy	0.2 kg (2.5%)	60 %	900
Grain	Château Caffé	0.2 kg (2.5%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	50 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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