

# RIS beczka

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **63**
- SRM **58.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.4 kg (70%)	80 %	7
Grain	Rye, Flaked	0.6 kg (5%)	78 %	4
Grain	Weyermann - Dehusked Carafa I	0.6 kg (5%)	70 %	800
Grain	Weyermann - Chocolate Rye	0.9 kg (7.5%)	20 %	650
Grain	Cara Gold Castlemalting	0.3 kg (2.5%)	78 %	120
Grain	Chocolate Malt (UK) casle	0.3 kg (2.5%)	73 %	900
Grain	Weyermann Caramunich 3	0.9 kg (7.5%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	78 g	75 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	450 ml	Fermentum Mobile