

# RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **55**
- SRM **28.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **55.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **46 liter(s)**
- Total mash volume **67.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **46 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **31.5 liter(s)** of **76C** water or to achieve **55.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt             | 10 kg (45.7%) | 80 %  | 5   |
| Grain | Monachijski                      | 7 kg (32%)    | 80 %  | 16  |
| Grain | Caraaroma                        | 1 kg (4.6%)   | 78 %  | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (4.6%)   | 73 %  | 120 |
| Grain | Carafa II                        | 0.5 kg (2.3%) | 70 %  | 812 |
| Grain | Płatki Pszenne                   | 0.8 kg (3.7%) | 85 %  | 5   |
| Grain | Płatki Owsiane                   | 0.8 kg (3.7%) | 85 %  | 5   |
| Grain | Płatki Jęczmienne                | 0.8 kg (3.7%) | 85 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 150 g  | 80 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g  | 10 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |