RIS Fuckers

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **74**
- SRM **39.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **51.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg *(31.8%)*	81 %	4
Grain	Viking Pale Ale malt	6 kg *(34.7%)*	80 %	5
Grain	Pszeniczny	1 kg *(5.8%)*	85 %	4
Grain	Strzegom Wiedeński	1 kg *(5.8%)*	79 %	10
Grain	Monachijski	2 kg *(11.6%)*	80 %	16
Grain	Strzegom Karmel 150	0.5 kg *(2.9%)*	75 %	150
Grain	Strzegom Karmel 600	0.2 kg *(1.2%)*	68 %	601
Grain	Carafa II	0.5 kg *(2.9%)*	70 %	1100
Grain	Czekoladowy	0.4 kg *(2.3%)*	60 %	1100
Grain	Jęczmień palony	0.2 kg *(1.2%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	17 %
Boil	Chinook pl	30 g	60 min	10 %
Boil	cascade pl	75 g	30 min	5.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Boil	el dorado	50 g	30 min	13 %
Boil	Mandarina Bavaria	100 g	5 min	10 %