

## #25 RIS

- Gravity **26.2 BLG**
- ABV ---
- IBU **80**
- SRM **65.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (36.5%)	85 %	7
Grain	Strzegom Monachijski typ I	4 kg (36.5%)	79 %	16
Grain	Weyermann - Carafa I	0.45 kg (4.1%)	70 %	690
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	Caraaroma	0.5 kg (4.6%)	78 %	400
Grain	Caramunich II	0.3 kg (2.7%)	--- %	110
Adjunct	Płatki pszeniczne	0.4 kg (3.7%)	85 %	3
Adjunct	Płatki owsiane	0.4 kg (3.7%)	85 %	3
Adjunct	płatki jęczmienne	0.4 kg (3.7%)	--- %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	50 g	90 min	9.5 %
Boil	Marynka	50 g	60 min	9.5 %
Boil	Magnum	20 g	60 min	13.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale