

## 42# RIS

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **48**
- SRM **64.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Płatki pszeniczne	0.8 kg (10%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5%)	60 %	3
Grain	Caraaroma	0.25 kg (3.1%)	78 %	400
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	Carafa II	0.25 kg (3.1%)	70 %	812
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (21.3%)	80 %	700
Sugar	Milk Sugar (Lactose)	0.5 kg (6.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Liberty	15 g	40 min	4.5 %
Boil	Liberty	15 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe mocno palone	50 g	Secondary	10 day(s)