

## #82 RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **80**
- SRM **65**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **12 %/h**
- Boil size **20.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	4.15 kg (43%)	80.5 %	3
Grain	Strzegom Monachijski typ I	2.2 kg (22.8%)	79 %	16
Grain	Płatki owsiane	0.65 kg (6.7%)	85 %	3
Grain	Weyermann - Carafa II Special	0.7 kg (7.3%)	65 %	1150
Grain	Pszeniczny	0.52 kg (5.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.43 kg (4.5%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.1%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.1%)	68 %	400
Grain	Aromatic Malt	0.3 kg (3.1%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Boil	Chinook	20 g	60 min	12.7 %
Boil	Citra	30 g	30 min	13.3 %
Boil	Ekuanot	20 g	15 min	16.1 %
Aroma (end of boil)	Ekuanot	5 g	5 min	16.1 %
Aroma (end of boil)	lunga	10 g	5 min	11 %
Aroma (end of boil)	Citra	2 g	5 min	13.3 %
Aroma (end of boil)	Chinook	2.5 g	5 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Whipfloc	2.5 g	Boil	10 min