

# R RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **69**
- SRM **83.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (36.9%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (36.9%)	83 %	621
Liquid Extract	WES ekstrakt słodowy bursztynowy	0.1 kg (2.2%)	79 %	300
Grain	Viking Pale Ale malt	0.5 kg (10.8%)	75 %	5
Grain	Jęczmień palony R	0.2 kg (4.3%)	50 %	985
Grain	Strzegom Karmel 600 R	0.01 kg (0.2%)	63 %	601
Grain	Płatki owsiane	0.1 kg (2.2%)	52 %	3
Grain	Fawcett - Pale Chocolate R	0.1 kg (2.2%)	62 %	600
Grain	Fawcett - Brown R	0.1 kg (2.2%)	62 %	180
Grain	Weyermann - Chocolate Rye R	0.1 kg (2.2%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka R	35 g	60 min	10 %
Boil	Golding R	20 g	25 min	4.4 %

Boil	Bramling R	20 g	25 min	7 %
Boil	Golding R	10 g	15 min	4.4 %
Boil	Bramling R	10 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	9 g	Fermentis
S-04 po CC Stout	Ale	Slant	70 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe sherry oloroso macerowane w rumie	30 g	Secondary	21 day(s)
Flavor	cocoa nibs R	50 g	Secondary	21 day(s)