

# RI\$

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **93**
- SRM **86**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1 kg (12.8%)	82 %	10
Grain	Strzegom Pale Ale	3.5 kg (44.9%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	1 kg (12.8%)	68 %	1200
Grain	Strzegom Karmel 600	0.5 kg (6.4%)	68 %	601
Grain	Jęczmień palony	0.5 kg (6.4%)	55 %	985
Grain	Płatki owsiane	0.8 kg (10.3%)	85 %	3
Grain	Żytni	0.5 kg (6.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %
Boil	lunga	30 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	300 ml	Safale
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