

## RIS #0

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **33**
- SRM **54.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **6.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **79C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC  |
|-------|-------------------------------|---------------|-------|------|
| Grain | Weyermann - Light Munich Malt | 2 kg (83.3%)  | 82 %  | 14   |
| Grain | Caraaroma                     | 0.1 kg (4.2%) | 78 %  | 400  |
| Grain | Żytni                         | 0.1 kg (4.2%) | 85 %  | 8    |
| Grain | Strzegom pszenica prażona     | 0.1 kg (4.2%) | 70 %  | 1000 |
| Grain | Jęczmień palony               | 0.1 kg (4.2%) | 55 %  | 1400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 5 g    | 60 min | 13 %       |
| Boil    | Chinook | 5 g    | 30 min | 13 %       |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 60 ml  | Fermentum Mobile |

### Notes

- Strzegom pszenica prażona i Jęczmień palony dodane w 30 min zacierania.  
*Dec 20, 2017, 2:46 PM*