

# RIS 1

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **106**
- SRM **53.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4.2 kg (49.1%)	79 %	22
Grain	Viking Pale Ale malt	0.6 kg (7%)	80 %	5
Grain	Simpsons - Peated Malt	3 kg (35.1%)	81 %	5
Grain	Strzegom Czekoladowy 1200	0.75 kg (8.8%)	68 %	1201

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jaryllo	27 g	30 min	15.7 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Green Bullet	11 g	20 min	11 %
Boil	Marynka	75 g	70 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiórki z beczki po burbonie	50 g	Secondary	30 day(s)