

# RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **106**
- SRM **39.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (51.5%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (30.9%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.6%)	68 %	400
Grain	Kawowy	0.5 kg (5.2%)	68 %	480
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Płatki jaglane	0.2 kg (2.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	14.2 %
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	16.8 %
Boil	Citra	15 g	30 min	14.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	16.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	23 g	Fermentis
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