

# RIS

- Gravity **22 BLG**
- ABV ---
- IBU **74**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (23.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (23.5%)	79 %	16
Grain	Simpsons - Peated Malt	1 kg (23.5%)	81 %	5
Grain	Żytni	0.5 kg (11.8%)	85 %	8
Grain	Carafa III	0.25 kg (5.9%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (5.9%)	55 %	985
Grain	Caraaroma	0.25 kg (5.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale