

# RIS

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **34**
- SRM **41.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (82.5%)	80 %	5
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 600	0.5 kg (5.2%)	68 %	601
Grain	Strzegom Pszeniczny	0.5 kg (5.2%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	15 min	5.1 %
Boil	Challenger	60 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale