

# RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **54**
- SRM **42.7**
- 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 **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 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	5 kg (47.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (19%)	79 %	16
Grain	Jęczmień palony	0.6 kg (5.7%)	55 %	985
Grain	Caramunich® typ I	0.5 kg (4.8%)	73 %	80
Grain	Płatki pszeniczne	0.5 kg (4.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3
Grain	Carafa	0.4 kg (3.8%)	70 %	664
Grain	Pszeniczny	1 kg (9.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	60 min	10 %
Boil	East Kent Goldings	40 g	20 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	10 day(s)