

# RIS

- Gravity **26.8 BLG**
- ABV ---
- IBU **139**
- SRM **69.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (53.8%)   | 85 %  | 7    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (16.1%) | 79 %  | 22   |
| Grain | Weyermann Caramunich 3      | 0.5 kg (5.4%)  | 76 %  | 150  |
| Grain | Płatki owsiane              | 0.5 kg (5.4%)  | 85 %  | 3    |
| Grain | Weyermann - Grodziski       | 0.5 kg (5.4%)  | 80 %  | 4    |
| Grain | Chocolate Malt (UK)         | 0.5 kg (5.4%)  | 73 %  | 1100 |
| Grain | Jęczmień palony             | 0.4 kg (4.3%)  | 55 %  | 1100 |
| Grain | Weyermann - Chocolate Wheat | 0.4 kg (4.3%)  | 74 %  | 1000 |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Equinox | 30 g   | 60 min | 13.4 %     |
| First Wort | Cascade | 30 g   | 60 min | 6.9 %      |
| Boil       | Chinook | 30 g   | 60 min | 12.8 %     |
| Boil       | Equinox | 30 g   | 60 min | 13.4 %     |

|      |         |      |        |        |
|------|---------|------|--------|--------|
| Boil | Equinox | 30 g | 10 min | 13.4 % |
| Boil | Cascade | 60 g | 10 min | 6.9 %  |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 23 g   | ---        |

### Extras

| Type  | Name          | Amount | Use for   | Time      |
|-------|---------------|--------|-----------|-----------|
| Other | płatki dębowe | 40 g   | Secondary | 21 day(s) |