

RIS 1914

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **78.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.67 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

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

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **81.1C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 7.5 kg (75%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 1.5 kg (15%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (10%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil | Fuggles | 100 g | 120 min | 4.5 % |
| Boil | Lublin (Lubelski) | 100 g | 45 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |