

# RIS

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **53**
- SRM **79.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (8.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (8.6%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	1.3 kg (11.2%)	68 %	1200
Grain	Strzegom Czekoladowy 400	0.5 kg (4.3%)	68 %	400
Grain	Karmelowy Jasny 30EBC	1 kg (8.6%)	75 %	30
Grain	caramel pale	1 kg (8.6%)	75 %	8
Grain	Strzegom Karmel 600	0.8 kg (6.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %