

## RIS #2

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **52**
- SRM **53.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (12.3%)	79 %	22
Grain	Oats, Flaked	0.8 kg (9.9%)	80 %	2
Grain	Weyermann - Chocolate Wheat	0.58 kg (7.2%)	74 %	788
Grain	Weyermann - Dehusked Carafa III	0.23 kg (2.8%)	70 %	1024
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.1%)	81 %	53
Grain	Brown Malt (British Chocolate)	0.175 kg (2.2%)	70 %	128
Grain	Weyermann - Dehusked Carafa II	0.075 kg (0.9%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP090	Ale	Slant	200 ml	---
--------	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	1.5 g	Boil	10 min
Water Agent	CaCl	3 g	Mash	60 min
Water Agent	Kwas Mlekowy	5 g	Mash	60 min