

## RIS\_2

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **115**
- SRM **62.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **33.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZEŃSKI Viking Malt 5kg	5 kg (54.6%)	77 %	8
Grain	Słód jęczmienny DEKSTRYNOWY 1kg Viking Malt	0.5 kg (5.5%)	79 %	16
Grain	Słód PSZENICZNY STRZEGOM 1kg Viking Malt	1 kg (10.9%)	82 %	7
Grain	Słód Caramel Aromatic Malt Viking Malt 1kg	0.5 kg (5.5%)	75 %	200
Grain	Słód KARMELOWY PSZENICZNY Viking Malt 1kg	0.33 kg (3.6%)	70 %	100
Grain	Słód KARMELOWY 600 Viking Malt 1kg	0.33 kg (3.6%)	68 %	601
Grain	Słód PSZENICZNY CZEKOLADOWY Weyermann 1kg	0.33 kg (3.6%)	65 %	1200
Grain	Słód CZEKOLADOWY CIEMNY Viking Malt 1kg	0.33 kg (3.6%)	67 %	1000

Grain	Słód JĘCZMIEN PRAŻONY 1kg Viking Malt	0.33 kg (3.6%)	70 %	900
Grain	Płatki owsiane	0.5 kg (5.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	90 min	13.5 %
Boil	Admiral	30 g	60 min	14.3 %
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	MECH IRLANDZKI - Irish Moss 10g klarowanie brzezki	10 g	Boil	15 min