

# RIS

- Gravity **27 BLG**
- ABV ---
- IBU **96**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (50.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (20.2%)	79 %	16
Grain	Słód Caraaroma®	1 kg (10.1%)	74 %	400
Grain	Słód Caramunich® typ II	0.5 kg (5.1%)	73 %	120
Grain	Słód Carafa® typ I	0.5 kg (5.1%)	65 %	900
Grain	Palone ziarno jęczmienia	0.5 kg (5.1%)	65 %	1150
Grain	Płatki owsiane	0.4 kg (4%)	1 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	106 g	90 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	112 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale