

# RIS 2019

- Gravity **34.9 BLG**
- ABV **18.4 %**
- IBU **83**
- SRM **72.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.1%)	80 %	5
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985
Grain	Oats, Flaked	0.5 kg (5.8%)	80 %	2
Grain	Barley, Flaked	0.4 kg (4.7%)	70 %	4
Grain	Abbey Castle	0.1 kg (1.2%)	80 %	45
Grain	Carahell	0.1 kg (1.2%)	77 %	26
Grain	Special B Malt	0.5 kg (5.8%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa III	0.5 kg (5.8%)	70 %	1024
Grain	Czekoladowy	0.25 kg (2.9%)	60 %	788
Grain	Monachijski	1 kg (11.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	100 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis