

# RIS 2023

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **56**
- SRM **55**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (17.4%)	79 %	10
Grain	cookie	0.3 kg (5.2%)	75 %	50
Grain	Płatki owsiane	0.45 kg (7.8%)	60 %	3
Grain	Weyermann - Dehusked Carafa III	0.5 kg (8.7%)	70 %	1024
Grain	Aroma CastleMalting	0.25 kg (4.3%)	78 %	100
Grain	Castle Cafe	0.25 kg (4.3%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	65 g	60 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar	Ale	Slant	150 ml	Fermentis