

# RIS

---

- Gravity **25.1 BLG**
- ABV ---
- IBU **97**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg (56.6%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (18.9%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (9.4%)	80 %	6
Grain	Strzegom Karmel 300	0.5 kg (4.7%)	70 %	299
Grain	Briess - Black Malt	0.5 kg (4.7%)	55 %	1000
Grain	Jęczmień palony	0.3 kg (2.8%)	55 %	1000
Grain	Czekoladowy	0.3 kg (2.8%)	60 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	90 min	14.2 %
Boil	lunga	50 g	20 min	10.8 %
Boil	Sybilla	40 g	10 min	5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Slant	500 ml	Safale