

# RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **52**
- SRM **64.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **75 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (60.8%)	79 %	6
Grain	BESTMALZ - Best Melanoidin	1 kg (12.2%)	75 %	71
Grain	Carabelge	0.5 kg (6.1%)	80 %	30
Grain	Płatki owsiane	0.28 kg (3.4%)	85 %	3
Grain	Strzegom pszenica prażona	0.25 kg (3%)	70 %	6
Grain	Carafa III	0.2 kg (2.4%)	70 %	1400
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	1200
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.9%)	68 %	1200
Grain	kawowy - castlemalting	0.4 kg (4.9%)	75.5 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (Tomahawk)	10 g	70 min	15.5 %

Boil	Columbus (Tomahawk)	15 g	20 min	15.5 %
Boil	Nelson Sauvin	15 g	20 min	11.2 %
Boil	Chinook USA	15 g	20 min	11.3 %
Boil	Chinook USA	15 g	7 min	11.3 %
Boil	Nelson Sauvin	15 g	7 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
stout	Ale	Slant	100 ml	---