

# RIS

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **67**
- SRM **72**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Czekoladowy	0.5 kg (8.6%)	60 %	788
Grain	Jęczmień palony	0.5 kg (8.6%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Carafa II	0.2 kg (3.4%)	70 %	812
Grain	Special B Malt	0.2 kg (3.4%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Citra	30 g	60 min	12 %
Boil	East Kent Goldings	20 g	15 min	5.1 %