

# RIS

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **73**
- SRM **80.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (67.6%)	81 %	4
Grain	Special B Malt	0.5 kg (6.8%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.5 kg (6.8%)	75 %	45
Grain	black fawcett	0.5 kg (6.8%)	50 %	1500
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Weyermann - Carafa III	0.25 kg (3.4%)	70 %	1024
Grain	Weyermann - Carapils	0.1 kg (1.4%)	78 %	4
Sugar	Brown Sugar, Light	0.3 kg (4.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis