

# RIS

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **91**
- SRM **52.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.7 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.9 kg (53.4%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (9%)	79 %	22
Grain	pszeniczny czekoladowy Weyermann	0.25 kg (2.3%)	75 %	1070
Grain	Palony jęczmień Weyermann	0.3 kg (2.7%)	55 %	1000
Grain	płatki jęczmienne	0.25 kg (2.3%)	70 %	5
Grain	Carafa III	0.25 kg (2.3%)	70 %	1034
Grain	Weyermann Specjal W	0.3 kg (2.7%)	68 %	300
Grain	castle malting coffe	0.5 kg (4.5%)	78 %	470
Liquid Extract	EKSTRAKT SŁODOWY jasny Bruntal	1.7 kg (15.4%)	81 %	25
Grain	Fawcett - Brown	0.3 kg (2.7%)	72 %	180
Grain	Carahell	0.3 kg (2.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	10.3 %
Boil	lunga	40 g	60 min	9.4 %
Boil	Lublin (Lubelski)	30 g	15 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min