

# RIS

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **56**
- SRM **50**
- 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 **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (9.6%)	79 %	16
Grain	Płatki owsiane	1 kg (13.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg (4.1%)	75 %	45
Grain	Special B Malt	0.5 kg (6.8%)	65.2 %	315
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Carafa II	0.25 kg (3.4%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.1 kg (1.4%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	285.71 ml	Fermentis