

# RIS

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **66**
- SRM **39.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.2%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (34.8%)	79 %	16
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Palony				
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.5%)	68 %	400
Palony				
Grain	Castle Cafe	0.1 kg (1.7%)	75.5 %	480
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Carafa III	0.15 kg (2.6%)	70 %	1034
Palony				
Grain	Caramunich® typ I	0.1 kg (1.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	10 g	15 min	10 %