

# RIS

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **75**
- SRM **50.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (44.2%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (12.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.54 kg (6.8%)	79 %	22
Grain	Strzegom Wiedeński	0.84 kg (10.6%)	79 %	10
Grain	Weyermann Specjal W	0.5 kg (6.3%)	68 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.2%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985
Grain	Weyermann - Dehusked Carafa III	0.27 kg (3.4%)	70 %	1024
Grain	Słód owsiany Fawcett	0.32 kg (4%)	61 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - nothingam	Ale	Slant	200 ml	---