

# RIS

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- Gravity **26.2 BLG**
- ABV ---
- IBU **59**
- SRM **73.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **45.6 liter(s)**
- Total mash volume **68.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **45.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **28.7 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (52.6%)	80 %	5
Grain	Monachijski	5 kg (21.9%)	80 %	16
Grain	Płatki pszeniczne	0.8 kg (3.5%)	85 %	3
Grain	Płatki owsiane	0.8 kg (3.5%)	85 %	3
Grain	Carafa II	1 kg (4.4%)	70 %	812
Grain	Jęczmień palony	1.2 kg (5.3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (4.4%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	1 kg (4.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	160 g	90 min	10 %
Boil	Lublin (Lubelski)	120 g	10 min	4 %