

## Ris sris 2

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **75**
- SRM **59.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **35.9 liter(s)**

### Steps

- Temp **62 C**, Time **77 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.2 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **77 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.3 kg (44.3%)	80 %	7
Grain	Monachijski	3.3 kg (34%)	80 %	16
Grain	Strzegom Karmel 150	0.3 kg (3.1%)	75 %	150
Grain	Płatki owsiane	0.2 kg (2.1%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.1%)	68 %	1200
Dodać Po wygrzewie				
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (4.1%)	73 %	1001
Dodać Po wygrzewie				
Grain	Carafa II	0.4 kg (4.1%)	70 %	812
Dodać z jasnymi słodami				
Grain	Pszeniczny	0.4 kg (4.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	70 min	3.7 %

Boil	Palisade	30 g	70 min	6.9 %
Boil	Lublin (Lubelski)	30 g	70 min	4 %
Boil	Galaxy	30 g	70 min	13.6 %
Aroma (end of boil)	Galaxy	20 g	2 min	13.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	2 min	4 %
Aroma (end of boil)	Palisade	20 g	2 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	11 g	Fer
US 04	Ale	Slant	500 ml	---