

## RIS v0.0

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **29**
- SRM **70.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **37.5 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (60%)	80 %	5
Grain	Płatki owsiane	2 kg (16%)	85 %	3
jeden kilogram to ma być żytnie oba kg opiekane				
Grain	Caraaroma	1 kg (8%)	78 %	400
Grain	Carafa III	0.5 kg (4%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4%)	68 %	1200
Grain	Jęczmień palony	1 kg (8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %