

## small RIS - 12.2020

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **62**
- SRM **44.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (69.6%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.5%)	80 %	20
Grain	Jęczmień niestodowany	0.3 kg (4.3%)	75 %	2
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400
Grain	Carafa III	0.25 kg (3.6%)	70 %	1300
Grain	Jęczmień palony	0.35 kg (5.1%)	55 %	1500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	East Kent Goldings	30 g	15 min	5.8 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.8 %