

#10 RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **70**
- SRM **49.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.7%)	80 %	5
Grain	Monachijski	1.75 kg (29.9%)	80 %	16
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.3%)	73 %	120
Grain	Płatki pszeniczne	0.3 kg (5.1%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.1%)	85 %	3
Grain	Carafa	0.2 kg (3.4%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	80 ml	---