

#19 RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **40**
- SRM **48.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (24%) | 79 % | 22 |
| Grain | Cara Gold Castlemalting | 0.5 kg (4.8%) | 78 % | 120 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (2.9%) | 68 % | 1200 |
| Grain | Carafa II | 0.3 kg (2.9%) | 70 % | 812 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (2.9%) | 73 % | 1001 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |