

#55 Belgian RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **93**
- SRM **59.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.9%) | 79 % | 22 |
| Grain | Caramel/Crystal Malt - 40L | 0.1 kg (1.9%) | 74 % | 79 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%) | 68 % | 1200 |
| Grain | Carafa | 0.3 kg (5.7%) | 70 % | 664 |
| Grain | Strzegom pszenica prażona | 0.4 kg (7.5%) | 70 % | 1000 |
| Grain | Rye, Flaked | 0.4 kg (7.5%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 30 min | 13 % |
| Boil | Chinook | 50 g | 10 min | 13 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|---------------|----------------|-------------|
| Flavor | cukier kandyzowany płynny | 250 g | Primary | 5 day(s) |
| Flavor | suszone skórki pomarańczy | 100 g | Secondary | 14 day(s) |