

# AMERICAN STOUT - RIS

- Gravity **13.3 BLG**
- ABV ---
- IBU **54**
- SRM **30.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.8 kg (53.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.5 kg (7%)	80 %	6
Grain	Strzegom Karmel 300	0.4 kg (5.6%)	70 %	299
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	1000
Grain	Carafa II	0.2 kg (2.8%)	70 %	812
Grain	Czekoladowy	0.2 kg (2.8%)	60 %	1100
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	80 g	60 min	8 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Cascade	40 g	30 min	5.4 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	100 ml	Safale