

# Big RIS - 01.2021

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **63**
- SRM **52.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                         | 5 kg (70.4%)   | 80 %  | 5    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (14.1%)   | 80 %  | 20   |
| Grain | Jęczmień<br>niestodowany                     | 0.3 kg (4.2%)  | 75 %  | 2    |
| Grain | Strzegom<br>Czekoladowy jasny                | 0.2 kg (2.8%)  | 68 %  | 400  |
| Grain | Carafa III                                   | 0.25 kg (3.5%) | 70 %  | 1300 |
| Grain | Jęczmień palony                              | 0.35 kg (4.9%) | 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 %      |