

de RIS 2017

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **39.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **100 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (65.8%) | 80 % | 4 |
| Grain | Briess - Carapils Malt | 0.5 kg (6.8%) | 74 % | 3 |
| Grain | Strzegom Karmel 150 | 0.75 kg (10.3%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.4 kg (5.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (5.5%) | 68 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.4%) | 73 % | 120 |
| Sugar | cukier | 0.2 kg (2.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Chinook | 50 g | 90 min | 13 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | fermentis |