

# I RIS

- Gravity **23.1 BLG**
- ABV ---
- IBU **62**
- SRM **50**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **37.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.9 liter(s)**
- Total mash volume **50.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **37.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (39.5%)	80 %	6
Grain	Pilznieński	3 kg (23.7%)	81 %	4
Grain	Weyermann Caramunich 3	1 kg (7.9%)	76 %	150
Grain	Weyermann - Carapils	0.5 kg (4%)	78 %	4
Grain	Pszeniczny	1 kg (7.9%)	85 %	4
Grain	Weyermann - Carafa III	0.7 kg (5.5%)	70 %	1400
Grain	Weyermann - Carafa I	0.2 kg (1.6%)	70 %	690
Grain	Jęczmień palony	0.25 kg (2%)	55 %	1150
Grain	Płatki owsiane	1 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	70 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs
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