

# Punk RIS

- Gravity **28.9 BLG**
- ABV ---
- IBU **115**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (53.8%)	79 %	6
Grain	Monachijski	2 kg (21.5%)	80 %	16
Grain	Weyermann - Caramunich typ II	0.5 kg (5.4%)	73 %	120
Grain	Caraaroma	0.5 kg (5.4%)	78 %	400
Grain	Oats, Flaked	0.5 kg (5.4%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (5.4%)	77 %	4
Grain	Weyermann - Carafa	0.3 kg (3.2%)	1 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	70 min	11.2 %
Boil	Marynka	30 g	70 min	10 %
Boil	Marynka	30 g	25 min	10 %
Boil	Lublin (Lubelski)	90 g	25 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis