

## RIS #1

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **46**
- SRM **50.8**
- 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 **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.1%)	80 %	5
Grain	Monachijski	1 kg (11.6%)	80 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.9%)	73 %	1001
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg (2.9%)	71 %	600
Grain	Carafa II	0.2 kg (2.3%)	70 %	812
Grain	Special B Malt	0.25 kg (2.9%)	65.2 %	315
Grain	Płatki owsiane	0.4 kg (4.7%)	85 %	3
Grain	Pilzneński	1 kg (11.6%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.1 %
Boil	Marynka	25 g	30 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	200 ml	Fermentis

## Notes

- Płatki owsiane opiekane w piekarniku.  
*Oct 4, 2019, 8:11 PM*