

# RIS #1

- Gravity **25.3 BLG**
- ABV ---
- IBU **52**
- SRM **54.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (82.5%)	80 %	4
Grain	Strzegom Karmel 600	0.25 kg (5.2%)	68 %	601
Grain	Pszeniczny	0.25 kg (5.2%)	--- %	8
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.1%)	68 %	400
Adjunct	Jęczmień palony	0.25 kg (5.2%)	--- %	1940

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	5.9 %
Boil	lunga	20 g	35 min	11.6 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---