

## RIS#1

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- Gravity **25.1 BLG**
- ABV ---
- IBU **55**
- SRM **64.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Karmel 600           | 0.4 kg (5.1%) | 68 %  | 601 |
| Grain | Strzegom Pszeniczny           | 0.4 kg (5.1%) | 81 %  | 6   |
| Grain | Strzegom Czekoladowy jasny    | 0.2 kg (2.5%) | 68 %  | 400 |
| Grain | Jęczmień palony               | 0.4 kg (5.1%) | 55 %  | 985 |
| Grain | Strzegom Pale Ale Viking Malt | 6 kg (75.9%)  | 79 %  | 6   |
| Grain | Płatki owsiane                | 0.5 kg (6.3%) | 85 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 50 g   | 85 min | 7 %        |
| Boil    | East Kent Goldings | 50 g   | 30 min | 5.1 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory  |
|-------------|------|-------|--------|-------------|
| Safale S-04 | Ale  | Dry   | 11.3 g | Fermentis   |
| Safale S-04 | Ale  | Slant | 100 ml | I pokolenie |

### Notes

- Ostatecznie 19 l. po gotowaniu, gęstość 20 Blg.  
*Dec 11, 2016, 2:14 PM*