

# RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **57**
- SRM **46.9**
- 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 **19.6 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (70.1%)	81 %	4
Grain	Viking Munich Malt	1 kg (12.7%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (6.4%)	83 %	5
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	1100
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.8%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12 %
Boil	Lublin (Lubelski)	40 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis