

# RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **54**
- SRM **42.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (47.6%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (19%)    | 79 %  | 16  |
| Grain | Jęczmień palony            | 0.6 kg (5.7%) | 55 %  | 985 |
| Grain | Caramunich® typ I          | 0.5 kg (4.8%) | 73 %  | 80  |
| Grain | Płatki pszeniczne          | 0.5 kg (4.8%) | 85 %  | 3   |
| Grain | Płatki owsiane             | 0.5 kg (4.8%) | 85 %  | 3   |
| Grain | Carafa                     | 0.4 kg (3.8%) | 70 %  | 664 |
| Grain | Pszeniczny                 | 1 kg (9.5%)   | 85 %  | 4   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 65 g   | 60 min | 10 %       |
| Boil                | East Kent Goldings | 40 g   | 20 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 5 min  | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | ---        |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 50 g   | Secondary | 10 day(s) |