

# ris

- Gravity **26.4 BLG**
- ABV ---
- IBU **76**
- SRM **67.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **74C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.4 kg (73.3%)	79 %	6
Grain	Monachijski	0.6 kg (5.9%)	80 %	16
Grain	Fawcett - Pale Chocolate	0.5 kg (5%)	71 %	600
Grain	Barley, Flaked	0.5 kg (5%)	70 %	4
Grain	Strzegom Karmel 150	0.3 kg (3%)	75 %	150
Grain	Cara Ruby Castle	0.3 kg (3%)	72 %	49
Grain	Strzegom Czekoladowy 1200	0.3 kg (3%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.2 %
Boil	Chinook	50 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis