

# RIS

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **52**
- SRM **30.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale Zero	3.5 kg (52.2%)	79 %	7.5
Grain	Viking Malt Pszczeniczny	2 kg (29.9%)	81 %	10
Grain	Płatki pszeniczne	0.4 kg (6%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3
Grain	Viking Malt Pszenica Prażona	0.25 kg (3.7%)	70 %	1000
Grain	Viking Malt Cookie	0.15 kg (2.2%)	72 %	60
Grain	Viking Malt Barwiący	0.1 kg (1.5%)	65 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.8 %
Boil	Oktawia	10 g	60 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale