

# RIS 1914

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **78.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.67 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **81.1C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (75%)	80 %	5
Grain	Strzegom Karmel 600	1.5 kg (15%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	1 kg (10%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	120 min	4.5 %
Boil	Lublin (Lubelski)	100 g	45 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis