

# RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **64**
- SRM **41.1**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (48.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2.8 kg (30.1%)	79 %	22
Grain	Carafa III	0.3 kg (3.2%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.2%)	73 %	1001
Grain	Fawcett - Żytni Czekoladowy	0.3 kg (3.2%)	70 %	650
Grain	Viking Melanoidynowy	0.3 kg (3.2%)	75 %	60
Grain	Płatki pszeniczne	0.25 kg (2.7%)	60 %	3
Grain	Płatki owsiane	0.25 kg (2.7%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	50 min	13.5 %
Boil	Magnum	50 g	10 min	13.5 %