

## RIS #2

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **51**
- SRM **69.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (55.4%)	80 %	5
Grain	Czekoladowy	0.25 kg (2.6%)	60 %	788
Grain	Carafa III	0.5 kg (5.1%)	70 %	1034
Grain	Płatki owsiane	1 kg (10.3%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (2.6%)	71 %	600
Grain	Strzegom Monachijski typ II	1 kg (10.3%)	79 %	22
Grain	Caraaroma	0.25 kg (2.6%)	78 %	400
Grain	Jęczmień palony	0.5 kg (5.1%)	55 %	985
Grain	Monachijski	0.5 kg (5.1%)	80 %	16
Grain	Pszeniczny	0.1 kg (1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar