

## RIS#2

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- Gravity **23.1 BLG**
- ABV ---
- IBU **86**
- SRM **54.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (16.7%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (8.3%)	80 %	6
Grain	Strzegom Karmel 300	0.8 kg (6.7%)	70 %	299
Grain	Jęczmień palony	0.5 kg (4.2%)	55 %	1000
Grain	Carafa II	0.5 kg (4.2%)	70 %	812
Grain	Czekoladowy	0.4 kg (3.3%)	60 %	1100
Grain	Płatki owsiane	0.8 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	80 g	90 min	13.6 %
Boil	Lublin (Lubelski)	60 g	30 min	5.4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	23 g	Safale