

RIS 2019

- Gravity **34.9 BLG**
- ABV **18.4 %**
- IBU **83**
- SRM **72.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (58.1%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (2.9%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.5 kg (5.8%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (4.7%) | 70 % | 4 |
| Grain | Abbey Castle | 0.1 kg (1.2%) | 80 % | 45 |
| Grain | Carahell | 0.1 kg (1.2%) | 77 % | 26 |
| Grain | Special B Malt | 0.5 kg (5.8%) | 65.2 % | 315 |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (5.8%) | 70 % | 1024 |
| Grain | Czekoladowy | 0.25 kg (2.9%) | 60 % | 788 |
| Grain | Monachijski | 1 kg (11.6%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 100 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |