

# RiS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **43**
- SRM **86.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (35.1%)	79 %	6
Grain	Jęczmień palony	0.6 kg (5.3%)	55 %	985
Grain	Strzegom Monachijski typ II	5 kg (43.9%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.8 kg (7%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	1 kg (8.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	Płatki dębowe	50 g	Secondary	7 day(s)
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