

# RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **79**
- SRM **65.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (55.6%)	79 %	10
Grain	Viking Pale Ale malt	1.5 kg (16.7%)	80 %	5
Grain	Caraaroma	0.7 kg (7.8%)	78 %	400
Grain	carafa III Special	0.5 kg (5.6%)	71 %	1400
Grain	Płatki owsiane	0.6 kg (6.7%)	85 %	3
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	1000
Grain	Fawcett - Pale Chocolate	0.2 kg (2.2%)	71 %	600
Sugar	Sacharoza	0.3 kg (3.3%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	95 g	60 min	8.7 %
Boil	Marynka	35 g	7 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	Fermentis