

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **73**
- SRM **39.5**
- 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 **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	4.7 kg (74.6%)	82 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (9.5%)	79 %	16
Grain	Płatki jęczmienne	0.3 kg (4.8%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1200
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	75 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---