

# RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **48**
- SRM **42.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **1380 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1383 liter(s)**
- Total mash volume **1844 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **1383 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **458 liter(s)** of **76C** water or to achieve **1380 liter(s)** of wort

## Fermentables

| Type    | Name                             | Amount         | Yield | EBC  |
|---------|----------------------------------|----------------|-------|------|
| Grain   | Pilzneński                       | 150 kg (31.8%) | 81 %  | 4    |
| Grain   | Viking Pale Ale malt             | 105 kg (22.3%) | 80 %  | 5    |
| Grain   | Monachijski                      | 105 kg (22.3%) | 80 %  | 16   |
| Grain   | Żytni                            | 26 kg (5.5%)   | 85 %  | 8    |
| Grain   | Jęczmień palony                  | 15 kg (3.2%)   | 55 %  | 985  |
| Grain   | Caraaroma                        | 10 kg (2.1%)   | 78 %  | 400  |
| Grain   | Weyermann Caramunich 3           | 10 kg (2.1%)   | 76 %  | 150  |
| Grain   | Fawcett - Pale Chocolate         | 13 kg (2.8%)   | 71 %  | 600  |
| Grain   | Płatki owsiane                   | 10 kg (2.1%)   | 85 %  | 3    |
| Adjunct | płatki jęczmienne                | 10 kg (2.1%)   | --- % | ---  |
| Grain   | Fawcett - Pszeniczny Czekoladowy | 17 kg (3.6%)   | 73 %  | 1001 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 3000 g | 60 min | 8.4 %      |
| Boil    | Lublin (Lubelski) | 3000 g | 30 min | 4 %        |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-04       | Ale         | Slant       | 5263.16 ml    | ---               |