

## RIS 26.09

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **65**
- SRM **69.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **37.7 liter(s)**
- Total mash volume **51.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **37.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.6 kg (47.3%)	81 %	4
Grain	Monachijski	2.8 kg (20.1%)	80 %	16
Grain	Oats, Flaked	1.35 kg (9.7%)	65 %	2
Grain	Carafa II Special	1 kg (7.2%)	70 %	812
Grain	Jęczmień palony	1 kg (7.2%)	55 %	985
Grain	Carafa III Special	0.4 kg (2.9%)	70 %	1034
Grain	Fawcett - Dark Crystal	0.4 kg (2.9%)	71 %	300
Grain	Fawcett - Crystal	0.4 kg (2.9%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum/lunga	110 g	60 min	10.5 %