

## 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 %     |