

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **61**
- SRM **37.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Monachijski Ciemny	3 kg (38.7%)	78 %	22
Grain	Viking Malt Wiedeński	1 kg (12.9%)	79 %	8.5
Grain	Viking Malt Monachijski Jasny	1 kg (12.9%)	78 %	16
Grain	Viking Malt Pilzneński	0.8 kg (10.3%)	80 %	3.75
Grain	Viking Malt Cookie	0.75 kg (9.7%)	72 %	50
Grain	Viking Malt Pszeniczny	0.5 kg (6.4%)	82 %	5
Grain	Viking Malt Karmelowy 600	0.25 kg (3.2%)	68 %	500
Grain	Viking Malt Karmelowy 300	0.25 kg (3.2%)	73 %	300
Grain	Weyermann Carafa III Special	0.11 kg (1.4%)	60 %	1400
Grain	Weyermann Pszeniczny Czekoladowy	0.1 kg (1.3%)	65 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Target 2015	12 g	60 min	8 %
Boil	Perle 2018	50 g	60 min	8 %
Boil	Marynka 2018	20 g	60 min	8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis