

## Ris 2a

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- Gravity **28.5 BLG**
- ABV ---
- IBU **86**
- SRM **71.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **47.4 liter(s)**

### Steps

- Temp **63 C**, Time **180 min**
- Temp **85 C**, Time **1 min**

### Mash step by step

- Heat up **31.6 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **180 min** at **63C**
- Keep mash **1 min** at **85C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (31.6%)	80 %	5
Grain	Płatki pszeniczne	1 kg (6.3%)	85 %	3
Grain	Caramunich® typ I	0.5 kg (3.2%)	73 %	80
Grain	Casle Malting Whisky Nature	1 kg (6.3%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.9 kg (5.7%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.9 kg (5.7%)	68 %	1200
Grain	Monachijski	5 kg (31.6%)	80 %	16
Grain	Jęczmień palony	0.5 kg (3.2%)	55 %	985
Grain	Rahr - Red Wheat Malt	1 kg (6.3%)	85 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	90 min	7 %
Boil	lunga	100 g	60 min	11 %
Boil	Mosaic	50 g	30 min	10 %

Boil	Lublin (Lubelski)	50 g	10 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---