

# RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **66**
- SRM **54.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.7 liter(s)**
- Total mash volume **54.9 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **42.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.642 kg (62.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (8.2%)	79 %	16
Grain	Płatki owsiane	1 kg (8.2%)	85 %	3
Grain	Abbey Malt Weyermann	0.5 kg (4.1%)	75 %	45
Grain	Special B Malt	0.75 kg (6.2%)	65.2 %	315
Grain	Jęczmień palony	0.35 kg (2.9%)	55 %	985
Grain	Carafa II	0.35 kg (2.9%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.25 kg (2.1%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (2.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	110 g	60 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	400 ml	Fermentis